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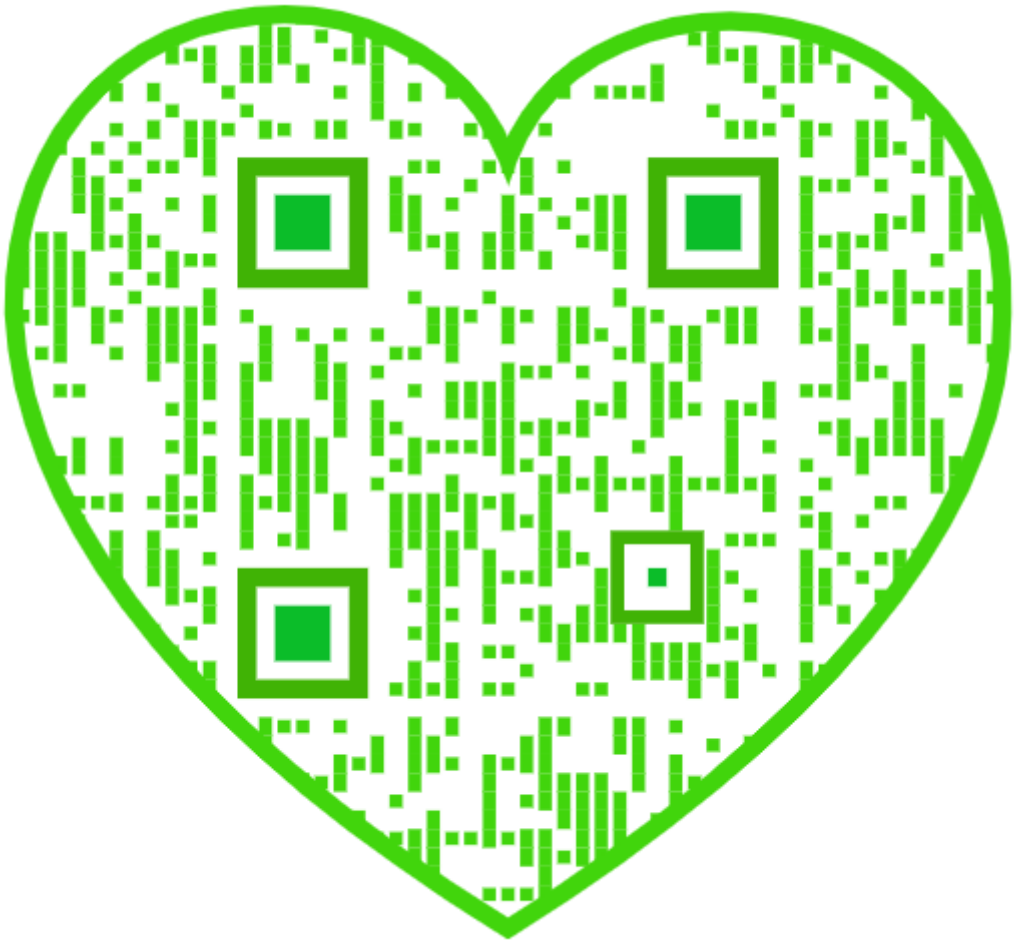
The STAR Cook Book



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THE STAR COOK BOOK

THIRD EDITION

COMPILED BY THE LADIES OF THE

"STAR SOCIETY"

OF THE GRACE M. E. CHURCH,

PEKIN, ILLINOIS.

We may live without poetry, music, and art;
We may live without conscience, live without heart;
We may live without friends, we may live without books;
But civilized man can not live without cooks.

We may live without books: what is knowledge but grieving?
We may live without hope: what is hope but deceiving?
We may live without love: what is passion but pining?—
But where is the man that can live without dining?

—OWEN MEREDITH.

PEKIN, ILLINOIS
"STAR SOCIETY"

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PREFACE

(Third Edition)

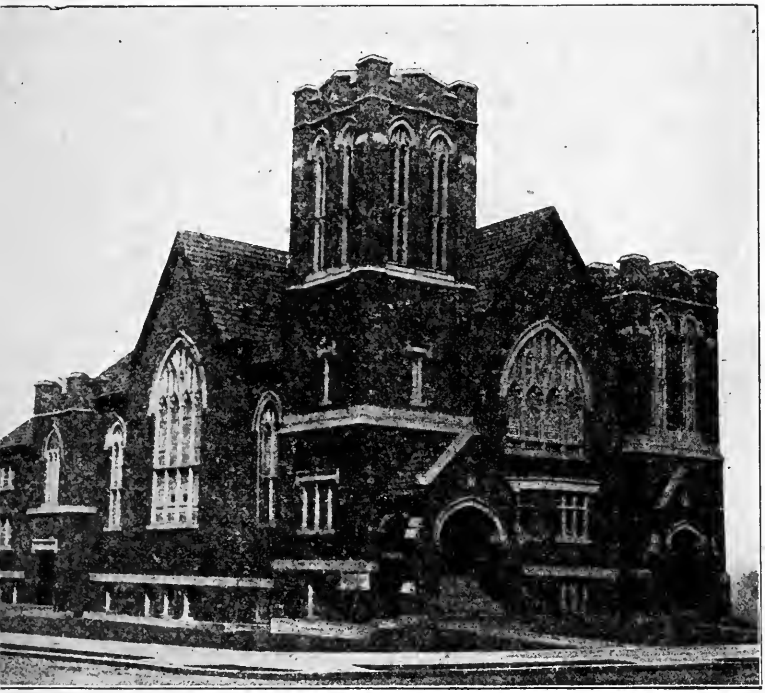
The ladies of the "Star Society" of the Grace M. E. Church of Pekin, Illinois, have been gratified because the real merit of The Star Cook Book has been so widely recognized. There has been a constant demand during the past four years for a Third Edition, and the time has come when it can no longer be disregarded.

The Star Cook Book has been thoroly revised and improved by eliminating duplicate recipes, and by adding many new ones, all of which have been found practical in economy, food-value, and appetizing quality, and are vouched for by those whose signature they bear. In addition the ladies of the "Star Society" have tested and approved each recipe.

Confident that they are making a valuable contribution to the art of Home Cooking, this Third Edition of the "Star Cook Book" is sent upon its mission by the ladies of "The Star Society."

GRACE M. E. CHURCH,
Pekin, Ill.

March 10, 1922.



GRACE METHODIST EPISCOPAL CHURCH
(St. Louis German Conference.)
Rev. A. L. Koeneke, D. D., Pastor.
PEKIN, ILL.

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SOUPS

"Now good digestion wait on appetite, and health on both."
—*Shakespeare.*

Stock is prepared by extracting the juice of meats by slow boiling, after which various ingredients may be added to give character to the soup.

White Stock.—4 pounds knuckle of veal, 1 pound lean beef, 2½ quarts cold water, 10 pepper corns, 1 small onion, 2 stalks celery, 1 bay leaf, 1 tablespoonful salt. Remove the veal from the bone and cut it in small pieces. Do the same with beef, only making the pieces smaller. Put meat and bone into a kettle and add the water. Bring it slowly to a boil and skim carefully. Add other ingredients and simmer for five hours. Strain twice through several thicknesses of cheese cloth and the stock will be clear. White stock can be made from the water in which a fowl or chicken is cooked. This receipe will produce three pints of soup stock.

Extract of Beef (for sick).—Cut lean round steak in squares, put in fruit jar and seal. Then place jar in a kettle of cold water and when water comes to a boil let it simmer on back of stove until all of the juice is extracted from the meat. Serve the pure extract or dilute with hot water. Season to taste

Mrs. Frank Heckman.

Bouillon.—Select a good soup bone; cover with cold water and let come slowly to a boil. Add a little celery, carrots, parsley, and onion if liked. Salt and pepper to taste. Cook well—until meat is tender. Strain. Cook day before using; next day skim off all grease, reheat and serve.

Mrs. Ulrich York.

Asparagus Soup.—Cut as much asparagus as you want, boil in water till tender; then put as much milk in a pan as you want soup, remove asparagus from water and add to milk; also add a tablespoon of butter; stir a spoon of flour in a little cold milk; when the asparagus boils add the flour and boil; add a little salt, pepper, and serve it over toasted bread squares.

MRS. P. HECKMAN.

Baked Bean Soup.—1 cup baked beans, 1 cup tomato, 3 cups water; cook and strain. Make a sauce with 2 teaspoons butter, 2 teaspoons flour, 1½ teaspoons salt, ½ teaspoon mustard, ⅛ teaspoon pepper, and strained liquid. Let it cook well. If desired, a slice of onion may be added to the tomato.

MISS HELEN M. DAY.

Domestic Science, Bradley Institute,
Peoria, Ill.

Celery Soup.—Chop fine 1 bunch of celery, cover with water and boil. When tender add 1 quart of milk; let it come to a boil and add 1 tablespoon of butter, salt and pepper to taste.

MRS. MARY WOOST.

Cream of Celery Soup.—2 cups white stock, 2 cups celery (cut in inch pieces), 2 cups hot water, one small onion, 3 tablespoonsful butter, 3 tablespoonsful flour, 1 pint milk, ½ pint cream, 1 teaspoonful salt, 1 half teaspoonful white pepper. Parboil celery in water for fifteen minutes, drain and add the celery to the stalk. Cook until the celery is very soft. Rub it through a sieve. Scald the onion in the milk. Remove the onion and add the milk to the stalk. Cream the flour and butter together and add them also to the stalk. Lastly add the cream and season with the salt and pepper. This will serve six persons.

Other cream soups are made in the same manner by using the particular vegetable instead of the celery.

MRS. CHARLES SCHAEFER.

Chicken Noodle Soup.—Cut an old chicken in pieces, wash it thoroughly, put in soup kettle with as much water as you want soup, with a tablespoon of salt, a bay leaf, a carrot, and an onion: let it boil slowly until the chicken is tender, then strain through a sieve in another kettle.

For noodles, rub into 2 eggs as much sifted flour as they will absorb, then roll out until thin as a wafer; dust over a little flour, and then roll over and over into a roll: cut off thin slices from the edge of the roll and shake out into long strips; put them into the soup lightly and boil for 10 minutes.

Mrs. Annette Meinen.

Chicken Soup.—Take 1 chicken and cut in pieces. Wash it thoroughly and put in a soup kettle with about two quarts of water, then after taking out the chicken add one tablespoon salt and a little nutmeg, about ¼ teaspoonful. Then take one tablespoonful of flour and mix with a little milk to a smooth paste. Add the yolks of two eggs beaten into the milk and flour. Add to soup and let come to a boil.

Mrs. John Velde.

Chocolate Soup.—Put 1 quart of milk in double boiler; add 2 tablespoons of small sago: let boil for ½ hour with a small piece of stick cinnamon; add 1 small square of chocolate, grated. When sufficiently cooked, take 2 eggs, beaten separately; pour the hot chocolate soup over the 2 egg yolks, beating constantly. Last beat the whites, add a little sugar, and put a small portion on each soup bowl.

Peoria, Ill. Mrs. Katherine Boley.

Cream Soup.—Take half sweet cream and half water and bring to a boil. Toast some stale bread and break into pieces in a bowl, and pour the cream and water over it. Salt to taste.

Mrs. E. C. Magaret.

Cream of Corn.—1 can corn, cover with 3 cups water; simmer for 1 hour and strain. Scald 3 cups milk, add the corn and 1 tablespoon of butter creamed smooth with 1 tablespoon of flour. Add ½ cup cream, mix until smooth, and season: add beaten yolk of 1 egg. Serve at once after egg has been added.

Mrs. A. H. Purdie.

Farina Soup.—1 quart milk, let come to a boil; add ¾ cup farina, sugar to sweeten, small stick of whole cinnamon, and a pinch of salt.

Miss Della Valk.

Mexican Chili.—1½ pounds round steak, chopped fine, 3 onions, 3 kernels of garlic, cut fine. Fry these in two tablespoons of sweet lard; add 3 heaping teaspoons of "Chili pepper," ½ teaspoon of black pepper, salt to taste. Cook one half hour then add one can of tomatoes, one can of kidney beans. Simmer on back of range two hours.

Mrs. Wm. Schaefer.

Navy Bean Soup.—Soak 1 cup navy beans over night. In the morning, about 4 hours before serving, drain, wash, add plenty of fresh water and a medium size piece of hamshank, also small piece of bacon. Let boil slowly and add more water as needed. Season with salt and pepper to taste about an hour before serving.

Mrs. George Eldredge.

Oyster Soup.—Put a pint of oysters in a sauce pan and cook until edges curl. Add salt to oysters. At same time put one quart of milk, a piece of butter size of walnut and pepper into another pan, and scald. When oysters are curled add them to the milk and serve at once.

Onion Soup.—(For two plates).—Take 2 onions, peel and slice; fry them in butter till soft—do not brown them. Boil broth and add onions and grated cheese. Season it and serve with small toast.

Chicago, Ill. Mrs. Hugo J. Schmidt.

Lentil or Split Pea Soup.—1 cup dried lentils or peas, 2 cups water, ½ onion, 2-inch cube fat salt pork, 3 tablespoons butter, 4 tablespoons flour, 1½ teaspoons salt, ⅓ teaspoon pepper. Pick over lentils or peas, soak several hours or over night, drain; add cold water (enough to make 4 cups with amount absorbed), pork and onion: simmer until soft—3 or 4 hours—rub through a sieve. Cook butter, flour, and seasoning as for White Sauce; add pulp and cook well. If too thick, thin out with water or milk.

Domestic Science, Bradley Institute,
Peoria, Ill. Miss Helen M. Day.

Pea Soup with Dumplings.—Put 2 quarts of hulled peas on the fire with 4 quarts of water; put in a generous spoonful of butter, and salt to taste. In the meanwhile, put a pint of sweet milk in a small skillet, add a spoonful of butter and a little salt; when it boils stir in enough flour, keeping the milk over a slow fire, till it becomes a dough which loosens from the sides and the bottom of the skillet. Take from fire, and after it is cooled stir in 5 eggs, 1 at a time. When the peas in the soup are done, drop in the dumplings by spoonfuls, dipping the empty spoon into the boiling soup every time to cause the dumplings to drop off from the spoon easily. Let them boil a few minutes. Canned peas can be used when peas are out of season.

Belleville, Ill. Mrs. E. C. Magaret.

Pocket Book Soup.—Take a soup bone or a good piece of soup meat and let boil with enough water to make a good broth. Season and add any vegetables that you desire. For the pockets (this amount will make 8 or 10 pockets), take 2 eggs, 1 tablespoon water, ½ teaspoon salt. Beat up eggs, add salt and water, with enough flour to roll out like noodle dough. Cut in squares, then add the following: 10 cents worth ground pork, or pork and beef mixed, 1 cup of soaked bread, 1 egg, 1 teaspoonful salt, a little pepper, a pinch of sage; mix well: place some on each square of the

noodle dough, and form a closed pocket, moistening the edges so they will stick. Boil in the broth 15 minutes, and serve with soup.

Mrs. Henry Koch.

Potato Soup.—3 potatoes cut fine, cook in water with salt and pepper to suit taste. Brown in skillet butter size of an egg, small tablespoon flour, and onion, cut fine: put in soup. Flavor with celery or parsley, if desired.

Mrs. Camp Speaker.

Rice Tomato Soup.—Prepare two quarts of good stalk. A shank bone and a ham are preferable for the stalk. Cook together slowly for one half hour the following: one quart tomatoes, one small red pepper, good pinch of nutmeg, small bay leaf, one stalk of celery, ½ teaspoon cinnamon, ½ teaspoon sage, 5 or 6 cloves. Strain and add to the soup stalk which has been strained also. Cook ¼ cup of rice and add to the above mixture. Thicken slightly with cornstarch or arrow-root. Let boil up thoroughly, salt to taste and serve with croutons.

Mrs. John E. Keene.

Tomato Soup.—1 can tomatoes, 1 pint water, 12 peppercorns, bit of bay leaf, 4 cloves, 1 slice of onion, sprig of parsley, 2 teaspoons sugar, 1 teaspoon salt, ⅛ teaspoon soda, 2 tablespoons butter, 3 tablespoons flour, and a few grains cayenne. Cook the first 8 ingredients 20 minutes: strain; add salt and soda; bind and serve.

Domestic Science, Bradley Institute,
Peoria, Ill. Miss Helen M. Day.

Tomato Soup.—Stew 1 pint of tomatoes until soft, add a pinch of soda; strain. Boil 1 quart of milk, add the tomatoes, butter the size of an egg, salt, and pepper.

Mrs. J. D. Jansen.

Vegetable Soup.—Take a piece of soup meat, put it on the stove in cold water 4 hours before serving. Do not allow to boil hard—just simmer. Add 2 carrots cut into dice, 1 stalk celery, 1 large onion, ¼ cup rice, salt, and pepper. An hour before serving add 4 potatoes, cut into small pieces, 2 tomatoes, sliced, or ½ cup of canned tomatoes. Just before taking from fire add a teaspoonful of finely minced parsley.

Dora Albertson Rompel.

Winter Vegetable Soup.—Put a 15 cent beef shin bone in large kettle with cold water to cover, about 4 hours before dinner. Bring slowly to a boil and skim. Put on 1 cup of navy beans in cold water, with ½ teaspoon soda added: bring to a boil, boil few minutes, drain and rinse. Add to boiling soup meat. About 2 hours before serving time, add salt, pepper, several shakes of celery salt, 1 teaspoon Kitchen Bouquet, and the following vegetables: 1 or 2 onions, 1 large cupful each of carrots and cabbage, cut fine; 2 cupfuls potatoes, cut in dice. Keep boiling steadily till time to serve, adding boiling water, if needed.

Mrs. A. W. Hinners.

Vegetable Soup with Noodles.—Take a nice piece of boiling beef, put on to boil, add 2 whole tomatoes, 1 small onion, 4 medium-sized carrots, sliced, ⅛ of small head of cabbage, and 2 layers of noodles; salt, pepper, and nutmeg to taste.

Mrs. Martin Larkin.

Wine Soup.—One quart water and one fourth cup sago. Boil until sago is clear, then add one lemon, sliced, one tumbler of red wine and a small handful of raisins, a pinch of salt, and one stick of cinnamon. Let all come to a good boil.

Mrs. John Velde.

Dumplings

Baked Meat Dumplings.—1 egg, ½ teacup milk, 2 teaspoons baking powder, sifted with flour; mix into a stiff batter, adding a pinch of salt. Remove roast from roasting pan, drop batter by teaspoonful into broth, and bake without cover 15 minutes.

Mrs. Mae Beath.

Dainty Soup Dumplings.—Beat yolk of 2 eggs, add 2 level teaspoons flour, and a little salt; add stiffly-beaten whites. Take bone out of soup and pour mixture on top. Boil, covered, a moment, then turn. Take out and cut to serve with soup.

Quincy, Ill. Mrs. Rudolph Wilms.

Dumplings.—2 cups flour, 4 teaspoonfuls baking powder, ½ teaspoon salt, ½ tablespoon butter, ¾ cup milk. Sift flour, baking powder, and salt together 2 or 3 times. Work in butter with the finger tips, and, when thoroughly mixed, add milk gradually. Beat well and drop this thick batter by heaping tablespoonfuls upon potatoes or meat in the stew kettle. If liquid comes above potatoes or meat, pour off a little, as the dumplings should not rest on liquid, but on meat or potatoes above it. Cover kettle and cook 6 minutes, when dumplings should be thoroughly steamed and light. Take up dumplings on a separate platter.

Tremont, Ill. Miss Wilma Fluegel.

German Dumplings for Beef Soup.—2 eggs, well beaten; add 2 eggshells milk, 2 eggshells flour, butter size of 1 egg. Mix well, put over moderate fire, and stir until it is solid: let cool. Add 1 more well-beaten egg, and drop with teaspoon in soup.

Emden, Ill. Miss Ella Zimmer.

German Bread Dumplings.—Take enough dry bread to make 3 cupfuls, after being soaked in water. To this add 3 well-beaten eggs, 1 teaspoon salt, 1½ cups flour, and 2 teaspoons baking powder sifted together. Form into little balls and drop in boiling water, to

which a little salt has been added. Boil about 15 minutes. These are good with sauer kraut.

Mrs. R. A. Kief.

Liver Dumplings.—10 cents liver, 5 cents bacon; grind these and 1 onion: salt and pepper enough to season. Beat 2 eggs with these ingredients, add 2 cups flour and 1 teaspoonful baking powder. Make stiff enough so it can be dropped from spoon. Drop in boiling water (pinch of salt added); boil 10 minutes. Pour hot butter in pan, fry light brown.

Mrs. Henry Schwartz.

Marrow Balls for Soup.—Soak 1 cup dry bread crumbs, and squeeze out dry; then put 1 tablespoon of butter or marrow in a skillet and stir until butter is all absorbed; then take off and let cool. Beat up 1 egg light, and mix with bread; add salt, a little parsley: make into balls the size of a marble, drop in soup, and cover. Let steam 6 minutes.

Peoria, Ill. Mrs. Robert Zimmerman.

Noodles.—Take 1½ cups of flour, beat up 2 eggs and 2 tablespoons of water: mix well and knead. Roll out thin to dry; when dry, roll and cut. Boil about 7 minutes.

Mrs. Martin Larkin.

To Serve Noodles.—Put noodles in boiling salt water 10 minutes. Drain and put in dish and take 3 tablespoons of butter, ½ cup bread crumbs and fry brown and pour over top and serve.

Potato Dumplings.—Boil the potatoes the day before with jackets on. Grate potatoes, and to 3 parts potatoes add 1 part of grated bread, cutting the crusts in small bits, and fry brown in butter: to every pint of this allow 2 eggs, beating the whites stiff; mix this well with the hands, adding the beaten whites last: salt and nutmeg. Form in dumplings, turn in flour, and drop into boiling water and boil 15 minutes.

Quincy, Ill. Helen Margaret Wilms.

Potato Dumplings.—Mash fresh boiled potatoes, and beat until light. Work in as much flour as possible, allowing a teaspoonful baking powder to a cup and ½ of flour. Add a tablespoon of cream and a beaten egg, with pepper and salt to season. Make into balls in the hand, rolling them to about the size of pigeon eggs. Have ready in kettle some boiling, salted water, and drop in the dumplings, which should be stiff enough to keep in shape. Cover immediately, putting a weight on lid if necessary, to keep air-tight. Cook 20 minutes without uncovering or allowing water to stop boiling. Serve hot as a vegetable. If any are left over, they are nice fried in butter.

MRS. CHRIST HECKMAN.

Potato Dumplings.—Boil 7 large potatoes and mash same; cut 5 slices of white bread into small squares: fry bread in butter until a golden brown. Beat 4 eggs, then mix potatoes, bread, eggs, and a little grated nutmeg, and salt. Form into balls the size of a small apple, dredge with flour, and drop into a kettle of boiling, salted water. Boil 15 minutes. Serve with drawn butter. NOTE.—Fine with veal roast.

MRS. CHAS. DUISDIEKER.

Steamed Dumplings.—1 pint of flour, well sifted; 1½ teaspoons baking powder, butter the size of an egg, 1 pinch of salt, 1 teaspoon of granulated sugar: mix all ingredients together, rub in butter well with palm of hand; add 2 well-beaten eggs, 1 cup of sweet milk: mix into dry ingredients just same as biscuit dough; roll out, cut half moons with biscuit cutter. Put into colander, covered, and steam in kettle half full of water, until done.

4639 Fulton St.,
Chicago, Ill.

CHARLES SALLHOF,
Chef of Stillson's Restaurant.

"Schwambloszen."—¼ lb. butter, well beaten, 3 eggs, salt, nutmeg, flour enough to thicken. With a teaspoon drop into soup, and let boil 15 minutes.

MRS. D. D. VELDE.

FISH AND OYSTERS

"The silvery fish,
Grazing at large in meadows sub-marine,
Fresh from the wave, now cheers
Our festive board."—*Anon.*

Baked Black Bass.—Take a Black Bass of 4 pounds or more, thoroughly clean and wash it in cold water, then rub with salt inside and out, and put in a cool place until the dressing is prepared, as follows: 1½ cups bread crumbs, 1 small onion, 1 level teaspoon salt, 1 pork chop, ground fine; 1 tablespoon butter, pepper to taste. Mix all together with a little milk or water, and fill the fish and pin together with skewers. Place in the roasting pan with 2 cups of water, and several lumps of butter on the fish. Bake from 1 to 1½ hours. When done, lift the fish very carefully and garnish with small, white, pickled onions. Add to the gravy 1 tablespoon flour mixed with lump of butter and 1 tablespoon tomato catsup: let boil for a few minutes longer. MRS. HENRY WEBER.

Cod Fish Balls.—1 cup cold, mashed potatoes; 1 cup cod fish, boiled, and the bones removed; 1 egg, a little salt and pepper. Mould into balls and drop in hot lard until brown. Serve with lemon sauce, if desired.
Peoria, Ill. MISS TENA MEINTS.

Fulton Market Clam Chowder.—(Enough for party of 6.)—18 large clams, well washed; scrub with brush, and sound all to see that they are alive. Put in a stew pan with a pint of water, and boil until all clams are open, and loose; remove clams from shell; strain liquor through napkin to remove all sand. ¼ lb. of salt pork, cut very fine; 2 stalks of celery, cut very fine; 3 large onions, cut very fine; fry above ingredients together lightly: add 3 tablespoons of flour. Mix well, add clam juice and clams, and ½ pint of tomatoes, ½ teaspoon of thymes, 1 bay leaf, 3 large potatoes, cut

into small squares: cook all until potatoes are done; season with salt to suit taste (clams are usually salty enough).

CHARLES SALLHOF,
Chicago, Ill. Chef of Stillson's Restaurant.

Finnan Haddie Delmonico.—Take a finnan Haddie, skin and boil until tender, then flake and pick out all bones. Make sauce with a cup of cream and a cup of milk, boiled; thicken with little butter and flour, add 2 hard-boiled eggs, chopped fine; ¼ lb. of American cheese, chopped fine: put in finnan Haddie and let boil. Serve on toast. Season with salt, grated nutmeg, and pepper to suit taste.

CHARLES SALLHOF,
Chicago, Ill. Chef of Stillson's Restaurant.

Fish Planked.—Wash and drain well 1 medium-sized white fish (2½ or 3 lbs.); salt and pepper. Take a hickory plank about 1 inch thick and to fit in oven, and let soak in cold water for ½ hour; dry, and butter on 1 side: place the fish in center of the plank and put mashed potatoes all around fish, patting them down well, to keep the juice from running out; cut several small holes in side of fish and fill with butter. Bake in oven ¾ of an hour, and serve on plank. Before removing from oven, add a sliced lemon, allowing juice to soak in fish and potatoes. MRS. R. O. LORD.

Fish Chops.—1 large can salmon, 1 cup white sauce, ½ teaspoon salt, 3 rolled shredded wheat biscuits. White sauce: Boil 1 cup milk, 1 tablespoon flour, 1 large tablespoon butter, salt. Drain off the oil and pick the salmon very fine; mix the seasoning thoroughly with 1 biscuit and bind together with the white sauce. Set away to get cold: shape into chops, roll in 1 well-beaten egg, then in the sifted biscuit crumbs. Fry in deep lard, put only 1 shredded biscuit into chops; the others are to go on outside. Serve with slices of lemon.

Champaign, Ill. MRS. JOHN SASS.

Herring Balls.—(German Style.)—2 Herring, 1 lb. hamburg steak, 1 small onion, 1 egg, ½ cup cracker, or bread crumbs, milk enough to moisten crumbs. Soak herring for 6 hours, then skin and pick meat from bones: chop and mix with steak, onion, egg, and crumbs, adding salt and pepper to taste, leaving a heaping tablespoon of the herring meat for the gravy. In a skillet put a rounding tablespoon of lard and a large tablespoon of flour (brown this); then add the spoonful of herring meat; add water enough to make a rather thin gravy: now form the mixture in round balls and drop into the gravy. Boil 45 minutes, turning frequently.

MRS. FRED NOLTE.

Oysters, Baked.—These have a different flavor from scalloped oysters and are nice for a change. Butter a common, granite pie-plate, and cover with the depth of ¼ of an inch with fine bread crumbs. Moisten slightly with oyster liquid, then place large oysters upon the crumbs, dotting plentifully with bits of butter, and adding salt and pepper to taste. Dip a teaspoonful of cream over them, and bake 10 minutes. Serve them in the dish they were baked in, wrapping the edge with a folded napkin. A small plate of sliced lemons should accompany this dish.

Peoria, Ill. EDNA THOMAS.

Oysters, Creamed.—1 pint oysters, ½ cup white sauce, ⅛ teaspoonful celery salt. Cook oysters until plump and edges begin to curl. Drain and add to white sauce, seasoned with celery salt. Serve on toast. (¼ cup of sliced mushrooms may be added to creamed oysters.)

Peoria, Ill. EDNA A. THOMAS.

Oyster Chowder.—Drain and chop 50 oysters; 1 cupful finely chopped celery, 2 cups cold, boiled rice. Put a layer of the celery in the bottom of a sauce pan; over this put a layer of rice, a layer of washed oysters; season with salt and pepper; repeat until materials are used; pour over cup of boiling water. Cook slowly for 25 minutes. Into the beaten yolks of 2 eggs pour 1

cup of milk, and add to the chowder. Stir carefully a few minutes and serve hot.

Mrs. Thos. Reiken.

Oysters, Escalloped.—Have ready about a pint bowl of fine cracker-crumbs. Butter a deep, earthen dish, put a layer of the cracker-crumbs on the bottom; wet this with some of the oyster liquor. Next, have a layer of oysters; spinkle with salt and pepper, and lay small bits of butter upon them; then another layer of cracker-crumbs and oyster juice, then oysters, pepper, salt, and butter, and so on, until the dish is full—the top layer to be cracker-crumbs. Beat up an egg in a cup of milk and turn over all. Cover the dish and set it in the oven for 30 or 45 minutes. When baked through, uncover the top, set on the upper grate, and brown. Miss Minnie Schurman.

Oysters, Fried.—Take large oysters, drain off liquor; have cracker-dust made by crushing with a rolling pin; salt well. Take 1 oyster at a time, roll in cracker-dust, and lay on a meat-board or platter by itself, until all are so encased and laid in rows; let remain 15 minutes: then take the oyster first rolled in cracker-dust and dip in beaten eggs, then the second, and so on, until all are dipped; then roll in cracker-dust, following the same order as before. Now drop oysters lightly into hot lard; when a light brown, turn the other side, then remove to a colander and drain for a moment. Serve while hot on a hot platter.

Mrs. Fearn Wilson.

Oysters, Fried.—Take large, nice oysters; drain them, roll each in beaten egg, then in cracker-crumbs, in which have been mixed a little salt and pepper; fry in a mixture of equal parts of butter and lard. Serve hot. Mrs. Anna Arends.

Oyster Fritters.—Scald 2 dozen large oysters in their own liquor; then chop them finely and mix with a cupful of the liquor, which has been drained off and passed through a cheese-cloth strainer. Heat to the scalding point. Stir in 2 tablespoonfuls of flour and 1 table-

spoonful of butter, which have been mixed previously into a smooth paste. Cook until thick and smooth; add salt and pepper to taste, and add the beaten yolks of 2 eggs and a little minced parsley. Turn out on a buttered platter and set away until cold and firm. Cut fat bacon into very thin slices, and wrap around a cylinder of the oyster mixture. Dip into the batter given below, and fry in hot fat.

Peoria, Ill. EDNA THOMAS.

BATTER.—Beat the yolk of 2 eggs, and add ½ cupful of ice water, 1 tablespoonful of olive oil, and a cupful of flour. Season with a saltspoonful of salt, beat hard, stir in the stiffly-whipped whites of the eggs, and keep in the ice box until wanted.

Peoria, Ill. EDNA THOMAS.

Oyster Omelet.—Beat 3 eggs lightly, add 4 tablespoonfuls of rich milk, 1 saltspoon of salt, a dash of cayenne pepper, 1 tablespoonful of flour, sifted with a level teaspoonful of baking powder. Beat these all well together, add 1 cupful of oysters, each cut in 2 or more pieces, then fry as any omelet, folding one-half over the other. Garnish with lemon points and parsley when serving.

Peoria, Ill. EDNA A. THOMAS.

Pigs in Blanket.—1 dozen large oysters, 1 dozen slices of bacon, seasoning; pick over oysters carefully, roll each in a slice of bacon, and fasten the ends with skewer; put in hot spider, or chafing dish, and fry until bacon is crisp. Serve very hot.

MRS. J. H. SOLDWEDEL.

Salmon Creamed.—2 tablespoonfuls butter, 1 cup hot, sweet milk, 2 tablespoonfuls flour, pinch of pepper, ¼ teaspoonful salt, 1 can salmon. Melt butter in a sauce pan, add flour, salt, and pepper, and mix until perfectly smooth; then add very slowly the hot milk, beating all the time; cook until thick: remove bones and skin from salmon, break into small pieces, and stir lightly into sauce; when heated thoroughly, serve.

Tremont, Ill. MISS WILMA FLUEGEL.

Salmon Croquettes.—1 can Blue Ribbon salmon, 1 heaping tablespoon butter, ½ cup flour. Heat butter and flour into a paste, add ¾ cup of milk, a little lemon juice; add salmon, and make into croquettes. Roll in cracker crumbs, and fry in hot lard or butter.

Mrs. Thos. Reiken.

Scalloped Salmon.—1 scant teacup of flour, 1 cup of cold water, yolks of 2 eggs, salt and pepper to taste. Put 1 quart of milk on to boil; when boiling, stir in mixture and ⅔ cup of butter. Bake in buttered dish, with first a layer of sauce, then salmon, then of sauce, and a few cracker-crumbs on top. Bake 1 hour in moderate oven; also nice in individual bakers.

Mrs. G. A. Kuhl.

Salmon Loaf.—1 can of salmon, 1 teaspoonful salt, ¼ teaspoonful pepper, 1 teaspoonful onion juice.

Sauce for Same.—1 egg, 1 tablespoonful butter, 2 tablespoonfuls of flour, ½ pint hot milk. Melt the butter, add the flour, then add the hot milk. Boil, and remove from stove and add well-beaten egg. Now add the salmon, to which the salt, pepper, and onion juice has been added, mix well, and bake in buttered pan. Before putting in oven, place bread crumbs and lumps of butter on top. Bake about ½ hour.

Mrs. Mary Saal.

Salmon Loaf.—1 can salmon, 2 eggs, well beaten; salt and white pepper to suit taste, 2 tablespoons of melted butter, 1 cup dried bread crumbs. Steam in 1 lb. of baking powder can 1 hour. Garnish with parsley.

Peoria, Ill. Miss Tena Meints.

Salmon in a Mould.—Take 1 can of salmon, pour off the oil, remove all the bones, and stir the fish until smooth; add 2 tablespoons melted butter, ½ cup fine bread crumbs, 3 well-beaten eggs, pepper, and salt: put in a covered dish (well-buttered), steam 1 hour; turn on a platter, and pour over it sauce made as follows:

1 cup of sweet milk, 1 tablespoon corn starch, wet with a little milk; add oil from the salmon and 1 egg, well beaten: boil slowly until it thickens.

Grace Siebens.

Salmon, with Scrambled Eggs.—1 large can salmon, flaked; 6 eggs, ¾ cup milk, ¼ teaspoon salt, pinch of cayenne, 1 rounding tablespoon butter, 1 of chopped parsley. Break eggs into bowl and beat slightly; add milk, pepper, salt. Melt butter, and when hot, add egg mixture. When this begins to thicken, add salmon, cook just a little, and sprinkle with parsley. Serve on hot toast. This will make 6 good-sized portions. Nice for chafing dish. MRS. IRVING M. WEIMER.

Salmon on Toast.—Make a cupful of drawn butter-sauce by melting a tablespoonful of butter, adding a tablespoon of flour, and 1 cup of boiling water, when the butter and flour are well blended. Season to taste. Add 1 can of flaked salmon and 1 beaten egg. Serve on toast. ELSIE WEAVER.

Shrimps, Creamed.—To 1½ cups of milk add 1 can shrimps, butter the size of an English walnut, 1 teaspoon of flour. Cook over slow fire, stirring until thick. Serve on rosette.

ROSETTE.—1 egg, 1 teaspoon sugar, pinch of salt, 1 cup of milk, 1½ cups flour. Beat until smooth. Dip rosette iron in hot lard to heat before dipping it into the batter, not letting batter come over top of iron. Return it to the hot lard, thoroughly covering the iron with same for about 25 seconds. Serve hot.

Peoria, Ill. EDNA THOMAS.

Shrimp Wiggle.—Make a cream sauce of 1 cup milk, 1 heaping tablespoon butter, 1 level tablespoon flour, salt and pepper. To this add 1 cup flaked shrimp and 1 cup peas. Nice for chafing dish.

MRS. PHIL. H. SIPFLE.

White Fish, Broiled.—Split the fish and remove the back bone. Season with salt and pepper, and put it in a wire toaster and hold it over glowing fire coals, flesh side down, for about 10 minutes, or until nicely browned; then turn the skin side down, and cook 5 minutes longer. Serve with the following sauce: Put

2 heaping tablespoons of butter in a warm place where it will turn to oil, but not fry; add the juice of a lemon, also ½ teaspoon onion juice. Pour over the fish and serve. This sauce is a great improvement to any fish —very nice on halibut steak, red snapper, or trout.

Mrs. Phil. H. Sipfle.

POULTRY AND GAME

"Let's carve him as a dish fit for the gods,
Not hew him as a carcass."—*Julius Caeser.*

Fowls are better if killed the day before using; and during the winter months keeping a longer time is an improvement.

All kinds of poultry and meats can be cooked quicker by adding to the water in which they are boiled, a little vinegar or a piece of lemon. A piece of baking soda the size of a pea will answer the same purpose.

A fowl, to be stewed, should be dropped in cold water. This extracts the juices and renders the gravy richer. To be boiled whole and preserve the juices, it should be put in boiling water.

Lard rubbed over a fowl, that is prepared for roasting, will prevent burning.

To remove down from ducks and geese, remove the feathers, then sprinkle powdered rosin over the duck, or goose, and dip in a kettle of boiling water two or three times. The down can easily be removed with the fingers.

To Dress Poultry.—After picking and singeing, make an incision at the lower part of the breast bone, cut off the oil-bag, and remove entrails, carefully preserving the giblets. Remove the gall-bag from the liver with great care. Make an incision through the thick part and first lining of the gizzard, peeling off the fleshy part. Clean the heart and throw all into slightly salted water. Cut off feet at first joint, cut a slit in neck and take out wind-pipe and crop, then wash the fowl inside, rinsing in salt water is desirable.

To Bake Poultry and Game.—After seasoning, put fowl in baking pan on top of stove and add one cup

of boiling water and let steam until tender. Then put in oven and bake until brown.

Oyster Dressing.—Soak one loaf of bread one-half hour, then put a heavy skillet on the stove and let it get hot. Add one heaping tablespoon of butter. Squeeze out bread, not too dry, put in hot skillet with butter, stirring often to keep from burning. Then add two more tablespoons of butter and season with pepper and salt. Let stand on back of stove and cook slowly for fifteen minutes. Before serving put in one pint of oysters and add six cooking spoons of Turkey or Chicken gravy. MRS. JOHN VELDE.

Chicken a la King.—Two tablespoons of butter, one cup of mushrooms, one green pepper, one-half teaspoon of salt, two tablespoons of flour, two cups of milk, three cups of cooked chicken, one-half cup chicken stock. Melt butter and in it cook mushrooms broken in pieces. After three or four minutes add flour and salt, and stir until frothy; add milk and stir until the sauce boils. Set over hot water and add chicken, chopped pepper and chicken stock. Cover and let stand to become hot. Serve on toast.

CORA ALBERTSEN.

Chicken Cheese.—1 or 2 chickens cut up. Scald the feet and skin them. Cook all together till very tender. When done, take out, remove all the bones, and grind very fine. Season with salt, pepper, and butter, and return to the water in which they were boiled. Cook until the liquid is almost gone, then pour the contents into a dish; lay a plate over it; put on a weight. Slice cold.

Quincy, Ill. MRS. WM. BALCKE.

Chicken Croquettes.—Put 1 cup milk in sauce-pan on the fire; when boiling, add lump of butter as large as an egg, to which has been added a tablespoonful of flour. Let boil till thick; when cool, add salt, pepper, chopped onion, and chopped chicken, some bread crumbs, a little chicken gravy, and an egg. Roll in cracker-dust and fry.

Ridgewood, N. J. MRS. KUHLMAN.

Chicken, Fried.—Wash and cut chicken in small pieces. Salt and pepper and roll in flour. Fry golden in part butter and lard; then add one-half cup of water and let steam until dry; turn and repeat.

Chicken Pie.—Bone 1 chicken; mix ½ cup of butter, 2 tablespoons flour, 1 cup of cream, 2 cups of broth, and pour over chicken. Beat 1 egg in cup and fill with cream. Add 1 cup flour and 2 tablespoons of baking powder. Drop in spoonfuls over chicken, and bake in hot oven.

Springfield, Ill. MRS. JESS.

Chicken Pie.—Put chicken on in cold water, and cook until tender; let it stand in broth until cool; remove the bones and pick the meat to pieces: take 3 tablespoons melted butter, 3 tablespoons flour, pepper and salt, and mix with 3 cups of broth and 1 cup sweet milk; cook until smooth, and pour over chicken, which has been placed in a deep pan. Keep warm while you prepare crust.

CRUST.—2 cups flour rubbed into 2 tablespoons butter, 1 teaspoon salt, 2 teaspoons baking powder, sifted in with flour; 1 beaten egg, 1 cup sweet milk: add this to flour and butter, stir to batter. Spread over chicken and bake in a quick oven.

Mason City, Ill. MRS. O. F. WEBER.

Chicken Pot-Pie.—Cut up the chicken as for chicken pie, put in a kettle, cover with water and add salt. When about half done add potatoes cut in quarters. Have ready a light biscuit dough, cut in squares, lay on top of chicken and boil twenty minutes without lifting cover. Remove chicken from kettle, cover with crust. Season and thicken gravy and pour over it.

Chicken, Pressed.—Boil fowl until tender, mince the meat very fine, then take the broth in which it was boiled, strain and season to taste, add celery chopped fine. Last add the meat and boil until it starts to thicken. Place in mold and set on ice.

CORA M. ALBERTSEN.

Chicken, Creamed.—Boil chicken until it falls off the bones and have about one quart of stock. Season to taste. Let cool and cut meat in small pieces. Put two tablespoons of butter in a pan and two tablespoons of flour, blend and add one pint of milk, and boil until it thickens. Add the chicken which has been cut up in small pieces, and the stock. Mix well together and serve on toasted bread. MALINDA KRIEGSMAN.

Chicken, Stewed with Brown Gravy.—Take a dressed chicken, cut in pieces; roll in flour, fry in half butter and half lard; salt and pepper, and fry brown on both sides; when brown, lay in bread pan; take 1 onion, slice, and lay between meat; add enough boiling water so it is even with meat; cover and put in oven, and baste once in a while. MRS. NELSON SHEPPERT, SR.

Dressing for Fowl.—1 loaf stale white bread, ½ cup butter, ¾ lb. pork, ground fine; 1 large apple, 1 medium onion, 3 eggs, ½ cup finely-chopped celery. Fry onions in butter to light brown, add diced apple, and steam a little while; add pork and liver of fowl, and fry until rawness is out of meat; add bread which has been soaked in water (and squeezed out), set aside to cool, and add celery and eggs.

MRS. H. P. WEYHRICH.

Dressing Baked Separate.—Take the liver, gizzard, and heart of a chicken; good-sized onion, and grind; take a loaf of stale baker's bread and cut off hard crusts. Take the soft part and slice and soak in water; squeeze out water, mix with ground portion, add 1 teaspoon of salt, a little pepper, cloves, allspice, nutmeg, and sweet marjoram; beat up 2 eggs, mix all together; put in a buttered baking dish, add enough brown chicken gravy to cover dressing, cover with a lid, and bake 1½ hours. MRS. NELSON SHEPPERT, SR.

Dressing for Either Duck or Goose.—1 whole onion, smothered in butter; 2 cups either riced or mashed potatoes, 1 cup bread crumbs, 1 teaspoon dry mustard, 1 tablespoon vinegar, 1 tablespoon sugar, 1 teaspoon sage, ½ teaspoon grated nutmeg, ½ teaspoon each salt

and pepper, 2 eggs, beaten hard. Add giblets, parboiled, and run through chopper.

St. Paul, Minn. Mrs. John W. Nabersberg.

Potato Dressing.—To 1 cupful of mashed potatoes add butter size of an egg, 1 cupful cream, 1 well-beaten egg, season with salt, pepper, and sage; cut bread in small cubes and brown in oven; add about an even pint of the bread to the above mixture, cover, and let stand until the cubes have absorbed the extra moisture.

Tremont, Ill. Mrs. Bird.

Pickled Rabbits.—Clean and quarter rabbits. Lay in a little salt water an hour or so, to draw out impurities; take out and boil in water till tender. When done, take out of water and pack in jar, and pour over all a pickle made of vinegar, some pepper kernels, onion and lemon slices, and a few bay leaves. Cover with plate and tie up well. To be eaten cold; nice for supper. Mrs. Robert Weimer.

Roast Wild Duck.—Wipe and dry fowl, sprinkle with salt and pepper inside and out; place in a deep dripping pan, and place a slice of bacon on the breast of the duck, fastened with tooth-picks; if large, place 2 slices on a duck. Roast ½ hour without water, and uncovered, in a rather hot oven; then add hot water, and baste every 20 minutes. Remove the bacon the last ½ hour; now turn breast downward, and cover. 2 hours should be sufficient to roast an ordinary-sized duck, the last half moderately hot. When ready to serve, remove duck to a warm platter and make a thickening of a tablespoon of flour mixed with a little cold water. Add to liquid in the pan, stir briskly, add more water, salt and pepper to suit. Strain.

Mrs. E. B. Sanborn.

Rabbit (Baked).—Take 2 rabbits and cut in pieces; soak in salt water over night; next morning wipe dry with cloth, roll in flour and fry brown on both sides in a skillet, to which 1 tablespoon of lard and tablespoon of butter have been added. After all rabbit has been fried, then put in roasting pan, take 1 large onion and

about ¾ teacup of tomatoes and put between meat; add salt and pepper to taste, and cover with water. Bake in oven about 2 hours, and add more water if needed.

Mrs. Frank Heckman.

Spiced Sour Rabbit.—Cut rabbit, and let stand for several days in about a quart of vinegar, 1 large sliced onion, salt, pepper, whole cloves, a little nutmeg, and stick cinnamon. When ready to cook, place pieces of rabbit in skillet, or dripping pan, with a little water, put slices of thin bacon over the top, bake in oven.

Mason City, Ill. Mrs. O. F. Weber.

Snipe.—Pick and clean the birds same as other game, then season with salt and pepper, and roll each bird in flour; fry a nice brown in plenty of lard and butter, then put in a stew pan and cover with milk, and stew slowly for about 1½ hours; as the milk boils away add a little more milk or hot water (put an asbestos lid under pan to keep them from scorching); thicken the broth with creamed-flour for gravy; strain and serve with the birds.

Mrs. G. N. Weber.

Wild Duck, Stewed.—Prepare them same as chicken, let them stew slowly for 1 hour, closely covered; then season with salt and pepper and mixed spices; stew another ½ hour, or until tender; stir a large spoon of brown flour in a little water, and add to the stew. Tie the spices in a cloth. Mrs. John Bohlander.

MEATS

"Some ha'e meat and canna eat,
And some wad eat that want it;
But we ha'e meat, and we can eat,
Sa let the Lord be thanket."
—*Burns.*

SAUCES FOR FISH AND MEAT

Beet Relish.—1 quart cooked beats, chopped fine; 1 quart raw cabbage, chopped fine; 1 heaping tablespoonful salt, ½ cup grated horseradish, 1 cup sugar, enough vinegar to moisten.

Allentown, Ill. MISS MAE SPERRY.

Caper Sauce.—One bottle capers, 20 drops of tobasco sauce, ½ cup strong vinegar, yolks of 4 raw eggs beaten stiff with ½ teaspoon of salt. Thin with 1 cup of olive oil or melted butter adding vinegar to blend smoothly. Lastly add capers.

LOUISE VELDE.

Cranberry Jelly.—To 1 quart cranberries add 1 pint water; boil 5 minutes, then strain: put on fire, add 1 pint sugar; boil a few minutes, and remove from fire.

MRS. R. D. LACKMAN.

Cranberries Baked.—Spread out 1 quart cranberries in shallow granite pans, having 1 layer in each pan. Sprinkle over them 1½ cups sugar, and pour enough water in the pans to come up to a level with the berries, and bake very slowly till tender. Set aside until cold, and then separate the berries with a silver fork. They should resemble candied cherries, and the juice should be a rich red color. MRS. IRVING M. WEIMER.

Fish Sauce.—Blend 1 teaspoonful butter with 1 heaping teaspoonful flour. Add ½ cup cream, and boil Season with salt, pepper, and paprika. Add 4 teaspoons mayonnaise dressing, 2 teaspoons tomato catsup, juice of ½ lemon, ½ teaspoon mustard, ½ tea-

spoon Worcestershire sauce, 4 drops tobasco sauce. Stir while boiling, and serve hot. A little grated onion greatly improves the sauce. Will serve from 6 to 8 persons.

Mrs. Wm. E. Schurman.

French Mustard.—4 tablespoonfuls dry mustard, 3 tablespoonfuls sugar, 1 tablespoonful cinnamon, ½ tablespoonful each of cloves and black pepper, 1 tablespoonful wheat flour, 1 big cup white vinegar. Cover with the vinegar, and let come to a boil.

Peoria, Ill. Edna A. Thomas.

Hot Horseradish Sauce.—1 tablespoon rolled cracker-crumbs, ½ cup grated horseradish, 1 cup cream, 1 teaspoon each of salt and sugar, dash of pepper, 2 tablespoons vinegar; cook over hot water till well blended.

St. Paul, Minn. Mrs. John L. Hinners.

San Jose, Ill. Mrs. Fannie G. Brauer.

Mint Sauce.—½ cup finely-chopped mint leaves, ½ cup vinegar, 1 tablespoonful powdered sugar. Add sugar to vinegar. When dissolved, pour over mint and let stand 30 minutes on back of range to infuse. If vinegar is very strong, dilute with water.

Peoria, Ill. Edna A. Thomas.

ACCOMPANIMENTS TO MEATS

Roast Beef.—Tomato Sauce, Cranberry Sauce, Mushroom Sauce, Vegetables in season, Yorkshire Pudding.

Roast Pork.—Apple Sauce. Cranberry Sauce, Mustard, Root Vegetables and Greens.

Roast Veal.—Cranberry Sauce, Tomato Sauce, Spinach.

Roast Wild Duck.—Tart Jelly.

Roast Turkey.—Cranberry Sauce, Apple, Currant and Grape Jelly, All Vegetables.

Roast Goose.—Same as Roast Pork.

Boiled Beef.—Root Vegetables and Greens.

Boiled Fowl.—Cream Sauce, Sweet Potatoes, Onions, Delicate Vegetables.

Canned Beef, Pork or Chicken.—Pack jars with solid meat. To every pint add one teaspoon of salt. Screw on lids, place in boiler in cold water on racks and boil four hours.

Sugar Cure for Meat.—One pint salt, two tablespoons of black pepper, three tablespoons of brown sugar, one tablespoon of red pepper. This amount is for one large joint of meat. Rub this mixture into meat.

Meats: Baked, Roasted and Boiled

Bacon.—Per pound, fried, 15 minutes.

Beef.—Sirloin or Rib, rare, 5 pound roast: 1 hour, 5 minutes. Sirloin or Rib, fried, 5 pound roast: 1 hour, 40 minutes. Rump, rare, 10 pound roast: 1 hour, 35 minutes. Underdone, per pound: 9 to 10 minutes. Fillet of beef: 20 to 40 minutes. Simmered, per pound, boiled: 20 to 30 minutes.

Chicken.—3 to 4 pounds: 1½ to 2 hours.

Corn Beef.—Per pound, boiled: 25 to 30 minutes.

Duck.—Domestic: 1 to 1½ hours. Wild: 20 to 30 minutes.

Fish.—Thick, 3 to 4 pounds: 45 to 60 minutes.

Goose.—8 pounds: 3 hours.

Grouse, Pigeons and Other Large Birds.—30 minutes.

Lamb Leg.—Well done: 1½ to 2 hours.

Liver.—Baked or braised: 1 hour to 1½ hours.

Small Birds.—10 to 15 minutes.

Smoked Tongue.—4 hours.

Pork.—Spareribs, per pound: 15 to 20 minutes. Loin or shoulder, per pound: 20 minutes.

Mutton.—Leg, per pound: 20 minutes. Stuffed shoulder: 10 minutes.

Veal.—Leg, well done, per pound: 20 minutes. Loin of, plain, per pound: 15 to 18 minutes.

Ham.—12 to 14 pounds boiled: 4 to 5 hours. Piece boiled in cider or water: 15 to 20 minutes.

Time for Broiling

Chicken.—20 to 30 minutes.

Fish.—Small and thin: 5 to 8 minutes. Thick: 15 to 20 minutes.

Steak.—1 inch thick: 4 to 6 minutes. 2 inches thick: 8 to 15 minutes.

Time for Boiling

Eggs.—Soft cooked, not boiling water: 4 to 6 minutes. Hard cooked, not boiling water: 35 to 45 minutes.

American Chop Suey.—Two cups boiled spaghetti, ½ lb. Hamburg steak, one medium sized onion, two cups strained tomatoes.

Boil spaghetti in salt water until tender, then drain and rinse well in cold water. Fry Hamburg steak nice and brown in lard or fryings, and fry the onion with it. Stew the tomatoes. When meat and onions are fried nicely add the spaghetti and tomatoes, pepper and salt, and a dash of cayenne pepper, and serve. This will serve five people.

MALINDA KRIEGSMAN.

Beef Roast.—Season and dredge with flour, and let fry nice and brown on both sides. Then add water and baste and turn until brown and tender.

Beef Rolled.—Select a portion of flank of beef, make a good dressing the same as for turkey, spread smoothly over the beef, and roll, tying it tightly with a string; put in a cloth, or bag, and boil in salted water until the beef is thoroughly done. When cold remove the string, and cut in thin slices. Very nice for luncheon or tea.

MRS. J. P. WILLIAMS.

Beef Loaf.—3 lbs. beef, chopped; 3 eggs, beaten well; 6 crackers, rolled fine; 1 tablespoon of salt, 1 teaspoon pepper, 1 teaspoon allspice. 1 tablespoon melted butter: make into a loaf, put in a covered baking pan with small pieces of butter on top of loaf; add a little water, and bake 1¼ hours.

MRS. A. L. KOENEKE.

Baked Hash.—Chop rather coarsely any kind of cold meat; butter your baking dish well, put your chopped meat in; season well; then put mashed potatoes on top, fill about 2/3 with part milk and water. Use about the same amount meat as potatoes. Let bake in a moderate oven. An onion greatly improves this dish. MRS. BEN J. EPKENS.

Croquettes.—Croquettes are simply minced meat mixed with a thick sauce, then rolled into shape and fried. Any kind of cooked meat, fish, shell fish, hard boiled eggs and some kinds of vegetables may be served as croquettes. Croquettes may be plain, using one kind of meat alone or made richer by combining with it sweetbreads, brains, mushrooms and truffles. Whatever meat mixture is used, the rules for sauce, molding and frying are the same. The meat should be chopped fine, they should be very soft and creamy inside; mold in any form desired and fried a light golden color. MRS. W. P. HERGET.

Chicken Croquettes.—Two cups of finely chopped cooked chicken, 2 tablespoons chopped parsley, 1 cup milk, 1 tablespoon butter, 2 tablespoons flour, seasonings to taste. Scald the milk, rub butter and flour together until smooth, add to scalded milk and stir until it thickens. Mix parsley, seasonings with meat, add to thickened milk, mix thoroughly. Cool, form into cone shape croquettes, cover with egg and bread crumbs and fry in hot lard. Serve with cream sauce and a sprig of parsley, if desired.

Peoria, Ill. TINA MEINTS.

Dried Beef Creamed.—Put two tablespoons of butter in a pan and add one-half pound chipped beef cut in small pieces. To this add one tablespoon of flour, mix well in butter, then add one cup milk and let boil.

Dried Beef with Eggs.—Pour hot water over beef; boil up once. Pour water off and add butter size of an egg for ½ lb. beef. Add pepper; fry a few minutes;

break a few eggs over it, and stir until done. Add a little cream, if desired, and serve hot.

Mrs. Irving M. Weimer.

Fricadella.—A piece of butter the size of a walnut; add 2 eggs, a little pepper and salt, 1 large onion, 1 nutmeg, boiled potatoes, chopped pork; if necessary, a little crackers: make into balls, roll in cracker crumbs, and fry. Cream butter, salt, and pepper; add eggs to that, and ground onion (if liked), not quite as many boiled potatoes as meat. Very seldom use cracker-crumbs in it, but roll in cracker-crumbs, and fry. Use pork not boiled.

Miss Della Valk.

Green Pepper Hash.—Put 1 pound of soup meat through a meat grinder, with 1 large, green pepper. Season with salt and a good piece of butter. Put all in a skillet with ½ cup water, and let simmer ½ hour.

Peoria, Ill. Edna A. Thomas.

Green Peppers Filled with Meat.—Cut off the tops and remove seeds from six sweet green peppers, and soak over night in salt water. In the morning, about two hours before serving, drain and fill with the following: ½ pound beef (ground), ½ pound pork (ground), ½ cup uncooked rice (washed), salt and pepper to taste. Place stuffed peppers upright in deep pan that will just hold the number filled and cover with plenty of strained tomato juice. Let cook slowly until tender (about two hours) and add more juice as needed. Serve with juice they are cooked in which becomes thickened.

Mrs. George Eldredge.

Ham Baked.—Take small ham and boil in plenty of water 1 hour; then remove the skin and put into pan and pour over 1 pint vinegar; put on top 1 large teacup brown sugar, 2 tablespoons Worcestershire sauce, and bake in oven 1 hour, using the sauce in pan for gravy.

Mrs. P. H. Welty.

Ham Baked in a Crust.—Make a dough as stiff as coffee-cake dough. Roll out thin and cover the ham entirely with it. Bake in a moderate oven three or four hours, according to the size of ham. When done, remove the crust, and it will be found that the ham is much sweeter and nicer than boiled in the usual way.

MALINDA KRIEGSMAN.

Ham Baked in Milk.—Select a slice of ham at least an inch thick; put in a covered baking dish, and completely cover the ham with milk. Bake in a moderate oven about 3 hours. The success of this dish is in the long, slow cooking. If the milk is absorbed, more may be added from time to time. When done, pour off the remaining milk which is now too salty to use, and make a cream sauce of 1 tablespoon butter, 1 of flour, and 1 cup of milk, and pour over the ham.

MRS. PHIL. H. SIPFLE.

Ham and Eggs.—Melt a good tablespoon of butter and moisten with it 1½ cups of stale bread-crumbs; put a layer of crumbs in a small baking dish, then add a layer of minced ham and sliced eggs and cream sauce, alternately—the last layer should be crumbs. Bake in a moderate oven 20 minutes.

LOUISE VELDE.

Ham Luncheon Dish.—Cold boiled ham, chopped; cold boiled potatoes, chopped; butter pudding dish, put in layer of potatoes, add pepper and paprika, layer of ham; alternate until dish is full—potatoes on top. Add bits of butter. Sweet milk to almost cover. Cover, and bake 20 or 30 minutes.

Chicago, Ill. MRS. H. L. PHILLIPS.

Ham Patties.—1 pint of cooked ham, chopped fine; mix with 2 parts of bread crumbs, wet with milk; a generous lump of butter: put the batter in gem pans; break 1 egg over each. Sprinkle the top thickly with cracker crumbs. Bake until brown.

MRS. H. ROOS.

Ham Pudding.—Boil potatoes sufficient for a meal; mash (without seasoning), and allow to cool. 50 cents of boiled ham, ground fine; 5 medium-sized onions, ground fine. Bake in earthen or granite dish. Place layers of potatoes, onions, ham, until dish is filled. Make opening in top of pudding, then pour beaten eggs over top and allow to run into opening. Bake 1½ hours. MRS. GEO. A. LUICK.

Ham Spiced Boiled.—Select a medium-sized ham; take ½ of same, after cleaning plunge into a kettle of boiling water; add 2 onions, 12 cloves, 2 bay leaves, 12 pepper corns, 10 allspice berries; let simmer for about 3 hours. If it be cold for slicing, you can add to its tender juiciness by allowing it to stand in the liquor until cold. MRS. CHAS. DUISDIEKER.

Ham, Virginia Boiled.—Take a medium-sized ham, scrape and wash well, place on the range in cold water, to cover. Add 1 cupful of vinegar, ½ cupful of molasses. Let simmer 5 hours. When it has cooked slowly for 2 hours, drop in an even tablespoonful of sage, 1 dozen cloves. Let cool over night in the water in which it boiled, then skim and bake for an hour in a moderate oven, basting often with some tart wine. Just before taking from the oven, sprinkle with brown sugar. MRS. WM. A. POTTS.

Head Cheese.—Take 1 medium-sized pig's head, have it split so that bones containing teeth can be removed. Remove eyes, and carefully clean all the parts. Take 6 hearts, 2 lbs. lean sausage meat, and 4 pig's feet. Boil all very tender; cut the meat in small pieces and grind the hearts with as much onion as liked. Mix all together; season with salt and pepper to taste; put in a kettle and add 2 quarts of liquor meat was boiled in. Let come to a thorough boil, then pour into moulds to cool. Cut in slices, and eat cold. Will keep a long time by pouring hot lard over the top before it cools.
Quincy, Ill. MRS. T. HEATH.

Hamburger Steak.—1 lb. lean beef, 2 oz. suet, 1 medium-sized onion; season with salt and pepper.

Form in flat balls and fry brown on both sides about 5 minutes. Add a little water, and thicken with flour for gravy to pour over the meat. MRS. WILL WHITE.

Jamboli.—1 cup rice, ½ lb. bacon, 1 cup chopped onion, 1 tablespoon flour, 2/3 can tomatoes, cut up; ½ teaspoon beef extract, ¼ teaspoon paprika, ½ teaspoon celery seed. Boil rice in 1 quart boiling, salted water about ¾ hour. Cut bacon slices in thirds, fry, take from fat, add chopped onions to fat and fry till tender; then stir in flour, add tomatoes, bacon, beef extract, celery seed, and pepper. Let cook 5 or 10 minutes; add rice, cook slowly for a few minutes longer, and serve. MRS. A. W. HINNERS.

Liver, Fried.—Cut liver in thin slices and place in cold water to draw out the blood. Take out and wash in clear water then dry on cloth and roll in corn-meal seasoned with salt. Fry in deep hot bacon drippings, cover and let fry slowly about twenty minutes, then remove cover and allow to fry quickly until a delicate brown. A few thin slices of bacon may be added if desired. MRS. L. J. ALBERTSEN.

Meat Balls.—1 lb. ground pork, 3 potatoes (boiled and mashed); 4 crackers (rolled); 2 well-beaten eggs, 1 ground onion. Mix all well together. Season with salt and pepper, and add spices to suit taste. Potatoes must be warm when mixed. Form into small patties, and fry in rather deep lard. MRS. MARY SAAL.

Meat Cakes.—Two cups of any-left-over cooked meats chopped, 3 tablespoons bread crumbs, 1 egg, 2 tablespoons of gravy or butter, 1 small onion chopped, salt and pepper to taste. Chop meat and onion, beat the egg without separating, melt butter or gravy, mix all together. Make into flat cakes and fry in butter or drippings.

Peoria, Ill. MISS TENA MEINTS.

Meat Croquettes.—Put into a sauce pan a piece of butter the size of an egg and 1 tablespoon of flour; 2 eggs, and ½ cup of cream or milk. Mix till smooth; then boil till the flour is cooked, taking care not to let

it turn dark; if too thick, add a little more cream. Mix this, while warm, with chicken, veal, or any lean meat, and shape into croquettes. Put them on the ice to harden. Roll in egg and bread-crumbs, and fry in lard or crisco. Serve on platter with hot French peas.

ELLA H. VELDE.

Meat Croquettes.—2 cups meat, 1 tablespoon butter, 2 tablespoons flour, 1 cup of milk or cream, 1 egg, 1 teaspoon salt, ½ teaspoon pepper, dash of cayenne, dash of nutmeg. Put the cream or milk in a double boiler, scald it, rub the butter and flour together, take this paste on a spoon and stir in the scalding milk until it is dissolved from the spoon and the sauce has become thickened and consistent. Add the seasoning then remove from fire and stir in a beaten egg. Place it again on the fire for a minute to cook the egg. Do not let it boil, and add two cups of finely minced meat. Pour out on a platter and set it away for two or more hours, it will then be stiff and easily molded. Mold and fry. MRS. W. P. HERGET.

Meat Souffle.—4 tablespoons flour, 2 tablespoons butter, 1 cup milk, 1 cup meat, chopped fine; ¼ teaspoon salt, little pepper, 1 teaspoon onion juice, 2 eggs; make sauce of flour, butter, and milk; stir in meat and season. When hot, add the well-beaten yolks; when cool fold in beaten whites. Bake in buttered dish; set in hot water about 35 minutes.

San Jose, Ill. MRS. FANNIE G. BRAUER.

Mock Duck.—Take a round of beef steak, about 2 inches thick; salt and pepper either side, prepare bread or crackers with oysters; lay the stuffing on the meat and sew up. Roast about 1 hour.

MRS. MINNIE ALFS.

Mock Duck.—Spread flank steak, seasoned with salt, with the following stuffing: 1 cup soft bread crumbs, 2 tablespoons each of parsley and celery, cut fine; ½ teaspoon onion juice, ½ teaspoon salt, dash red pepper, 2 tablespoons melted butter; roll and skewer, or tie with string. Bake a long time with the temper-

ature of the oven hot at first. Baste occasionally with hot water. When done, remove from the pan. Make a gravy of the juice left, to which add tomato juice. Serve with the meat. OLIVE A. BALCKE.

Pork Loaf.—1 lb. ground round steak; 1 lb. ground pork (from shoulder); 1 cup bread-crumbs—fill same with milk. Mix all together, and season with salt and pepper. Form into loaf, sprinkle top with flour and lumps of butter; place in roaster with about 2 inches of water, and baste same as a roast.

MRS. MARY SAAL.

Roast with Dumplings.—Cover meat with flour, add salt, pepper, and onion; roast in roasting pan. For dumplings, take 1 quart flour, 2 teaspoons baking powder, butter size of egg, salt, make dough with milk: drop from spoon into gravy, after meat is taken out, cover well, and boil 15 minutes.

MRS. PHILIP REINHARD, SR.

Round Steak, Rolled.—Take a nice steak, pound well; make a rich dressing of bread, eggs, onions, butter, sage, salt, and pepper. Place on steak; roll and tie. Bake in moderate oven 1 hour.

MRS. L. D. BROOKS.

Scrapple.—1 lb. fresh pork, 1 lb. round steak; put through food chopper, season to taste; boil until done, and have enough water left to take up corn meal to make a mush consistency. Mould in pans and let stand until cold; slice thin, and fry in hot lard a nice brown.

MRS. G. N. WEBER.

Spare Ribs with Corn Dressing.—Take dry bread (about ¾ of a loaf) and soak in cold water. Squeeze out of water, add salt and pepper to taste, two eggs, piece of butter melted and one can of corn. Put in shallow pan and cover with spare ribs, well seasoned. Baked from ¾ to 1 hour.

MRS. URBAN J. ALBERTSEN.

Smothered Steak.—Cut beef in pieces, ready for serving; fry the fat from several pieces of bacon in an

iron pot. Drop pieces of beef in, 1 at a time; sear on both sides. Add a small amount of water; turn meat often. 1 hour before serving add 2 sliced onions, pepper, and salt. Smother slowly for 3 hours. When done, remove meat to a deep dish; thicken gravy, pour over meat. MRS. CHAS. DUISDIEKER.

Spanish Roast.—2 lbs. round steak in a thick slice; fry 1 onion in brown grease, then put steak in this until brown on both sides; put in a baking dish and pour the grease over it, and add ½ can of tomatoes; salt and pepper. Bake 1½ hours in a moderate oven.

MRS. F. S. MCHARG.

Spanish Steak.—1 large, thick flank steak; 1 can tomatoes, 4 or 5 onions, 4 green peppers, 1 tablespoon sugar, teaspoon salt, butter size of an egg; fry steak on top of stove on both sides, nice and brown; put in baking pan, pour over other ingredients, and bake 1 hour. MRS. ED. REULING.

Stuffed Steak.—1 large flank steak, 1 pint of bread stuffing, 1 small onion, 2 cups stock, 1 cup strained tomatoes; salt, pepper, and flour. Pound and score the steak, cover with the stuffing, and roll up; tie securely, and place in a braising pan. Place in a hot oven, uncovered, and brown. Add the stock, and cook until tender, basting often. When tender, add the strained tomatoes and onion, chopped fine. Cook 10 minutes longer. Remove from the pan to a hot platter, thicken the sauce, if necessary, with a little flour and water mixed together. Strain over the steak, and serve with boiled rice.

Peoria, Ill. MRS. ALMA MAGARET TRAEGER.

Sweetbreads.—2 sweetbreads, 2 heaping tablespoons butter, 1 tablespoon flour, 6 mushrooms, 1 teaspoon lemon juice, 1 small onion, 1 teaspoon sugar, 1 teaspoon pepper and salt, 1 teaspoon red pepper, 2 cupfuls water. Soak the sweetbreads in salted water for a few hours. Wash well, and put them in a sauce pan, covered with water, to boil for 5 minutes; then put them in cold water for a few minutes. Trim and

remove skin, gristle, and fat, and cut each up in 2 or 3 pieces. Butter a small baking tin; place the sweetbreads on it, and put a small piece of butter on top of each. Put them in the oven to roast for 20 minutes. Put into a sauce pan the sugar and butter, and allow each to get brown; then add the flour, and fry it until it begins to look yellow; then add the onion, chopped, and fry it pretty brown; add the salt and pepper, a dust of red pepper, the nutmeg, and the lemon juice. Strain it through a fine strainer and return it to the pan. Add the sweetbreads and the mushrooms, and cook gently for ½ hour. Serve hot with croutons of bread or pieces of pastry round.

Mrs. Habbe Velde.

Sweetbreads.—Take sweetbreads and boil until tender. Then pour off the water and let cold water run over them to whiten them. Cut in pieces about the size of oysters, and season with salt and pepper. Dredge with flour, dip in lightly-beaten egg and then in cracker-crumbs, and fry in deep fat until brown.

Mrs. H. Goldsmith.

Swiss Steak.—1 round steak ¾ in. thick; pound with edge of a saucer as much flour on both sides of steak as possible, about 1 cup. Fry brown on both sides; season with salt and pepper and 1 onion. Let simmer ¾ hour on back of stove.

Miss Malinda Kriegsman.

Tenderloins Frenched.—Cut the tenderloin in pieces about 2 inches long; set on end on meat board, and, with the side of hatchet, or meat-ax, give each one hard blow to flatten into nice, round cakes. Salt and pepper, dip in beaten egg, roll in cracker-crumbs, and fry a nice brown in hot lard and butter.

Quincy, Ill. Mrs. Wm. Balcke.

Tenderloins, Stuffed.—4 large pork tenderloins, 1 cupful cracker or bread-crumbs, ½ cupful boiling water, 2 tablespoons butter, 1 teaspoon salt, pepper, celery salt, or poultry seasoning, to taste. Wipe tenderloins clean with a damp cloth. With a sharp knife make a deep pocket lengthwise in each tender-

loin, laying the tenderloin flat on the table and making the incisions along the sides. Melt the butter in the water and add beef extract; add seasonings to crumbs, pour liquid over them, and mix thoroughly. Now fill each pocket in the tenderloin with this stuffing, sew up pockets with coarse thread and needle, place tenderloins in a baking pan, and bake in a brisk oven 45 minutes, or till tender, basting frequently with a brown sauce made as follows: 2 tablespoons butter, 1 small onion, sliced; 2 tablespoons flour, 1½ cups boiling water, 1 teaspoon beef extract, ½ teaspoon salt, ¼ teaspoon pepper, ½ of a bay leaf. Cook onion in butter 5 minutes; remove onion, add flour, and stir until well-browned. Dissolve beef extract in the water and add to butter and flour. Add seasonings, keep hot, and baste tenderloins with it. When tenderloins are done, serve on a hot platter, and pour any remaining sauce around them. MRS. IRVING WEIMER.

Tongue Boiled with Tomatoes.—Boil tongue until it can be skinned, put back in kettle and add 1 can of tomatoes, salt, red pepper, and onions. Boil until the tomatoes are thick. The sauce will look better if the tomatoes are strained before they are put into the kettle.

Peoria, Ill. MRS. F. L. MAHLE.

Veal Birds.—2 lbs. of veal steak cut in small pieces, three inches square. Make a dressing of bread-crumbs, as for fowl, and sandwich between two pieces, holding them together with tooth-picks. Roll in flour, and put in pan in which a tablespoon each of butter and lard have been browned. Add water and bake in covered roaster 1 hour. When done, thicken the gravy and serve with the birds. MRS. C. E. SCHNEIDER.

Veal Breast with Dressing.—Dressing: Cut an onion fine and fry in about a teaspoonful of lard or butter; add ½ cup of raisins, enough soaked stale bread to fill the pocket; pepper and salt to taste; ½ teaspoonful of sugar: mix and heat thoroughly. Before putting in pocket, add 1 well-beaten egg. Place in oven and roast. MRS. C. H. JACOBS.

Veal Chops Braized.—Slice 3 large onions, also 3 carrots. Put a thin layer of these vegetables in the bottom of a covered baking dish; next, add a layer of seasoned chops, then the vegetables, and so on, alternately; add enough hot water to cover. Bake in a moderate oven 3 hours; when done, remove the meat to a platter, stir some flour into the vegetables, cook for a minute, and pour this sauce over the meat.

MRS. PHIL. H. SIPFLE.

Veal Cutlets.—(As prepared for Y. M. B. C. Banquet, 1912.)—Have butcher "French" the cutlets. Salt, pepper, and flour the same; fry a nice brown in lard, then place in roasting pan and put dots of butter on each piece; pile up, add a very little water, cover tightly and allow to steam in a slow oven, or oven with door open, for an hour or 2, till very tender, being careful that they do not burn.

MRS. ULRICH YORK.

Veal Cooked in Milk.—3 steaks, cut thick, from round will serve 8 people. Cut each steak in pieces just ready for serving; salt and pepper to taste; dip in egg and then cracker-crumbs, and let dry couple of hours; then fry a light brown on both sides in plenty of hot fat with some butter. After nicely browned, cover completely with sweet milk and tight lid; then set in slow oven for ¾ of an hour. This is very good.

BELLE POTTS.

Veal Ham Smothered, German Style.—Take a good tablespoonful of chopped celery or parsley, 1 or 2 small onions, 4 whole peppers, 3 whole allspice; let cook 1 hour in 1 pint of water; salt to taste, and strain. Salt, flour, and brown meat in a little butter and lard, then pour above sauce over, cover, and allow to cook 2 hours or more, till tender. Use about 2½ lbs. veal for this amount of sauce. Let cook slowly on stove, or can be placed with sauce in roasting pan and finished in oven. Add water as necessary. When done, remove meat from sauce, thicken with browned butter

and flour, and, if liked, add juice of ½ lemon or a little vinegar. Place meat on platter and cut to suit; pour sauce over meat, or serve separately. Rabbit is very nice prepared in this way, and when ready to serve, add about ½ cup cream to gravy. Lamb is also good prepared as above.

MRS. M. L. S.

Veal and Pork Jellied.—Two veal shanks, 1 pork shank, boil (with a few bay leaves) until meat falls off of bone and add 1 teaspoon of salt. Boil the juice down to just enough to cover the meat. When cold, skim off grease, take meat from bones and cut with scissors in small pieces; take out bay leaves, re-heat the juice and add one tablespoonful of vinegar, pour over the meat and when cold will be nice to slice.

MALINDA KRIEGSMAN.

Veal Kidney Stew.—Take kidneys, trim off all fat, and remove the skin. Cut up in small pieces, add 1 onion, pepper and salt to taste; boil 1 hour. Just before serving, remove onion, thicken gravy, and serve in the gravy.

MRS. CHAS. DUISDIEKER.

Veal Loaf.—3 lbs. veal, 1 lb. lean pork, a small slice of bacon—all ground; add 2 well-beaten eggs and ½ cup of sweet milk, 6 crackers, rolled fine; season to taste. Mix well, and put in a buttered pan, and put 3 or 4 small lumps of butter and a little water on it; bake 1 hour in a moderate oven.

MISS MARY STOFFREGEN.

Veal Stuffed (Spanish).—Take a piece of very lean, solid veal. With a sharp knife make several large cuts in it, and in these cuts stuff thin pieces of raw ham. Put it in a kettle, together with an onion, bay leaf, a pepper, several cloves and salt. Cover with water and let boil until done, but still solid, gradually letting the water boil away. To be eaten hot or sliced cold.

Peoria, Ill. MRS. ALMA MAGARET TRAEGER.

Sour-Bräten for 8 Persons.—5 lbs. meat; soak in vinegar 2 days. Take out and put in a pot with a nice piece of butter, a few slices of bacon, an onion, sliced; pepper, paprika, a few cloves, and 3 bay leaves. Fry the meat nice and brown on both sides. Pour vinegar over and stew slowly for 2 hours.

Gravy.—2 slices of rye bread and 2 tablespoonfuls of flour, browned in the oven. Roll bread with rolling pin until fine; ½ cup of granulated sugar, browned to a syrup. Mix bread crumbs, flour, and sugar with a little of the vinegar to a paste, add to the rest of vinegar, and boil. Strain gravy before thickening.

Mrs. Otto Koch.

Sour Pot Roast.—3 or 4 lbs. of lean rump beef; cover with equal parts of vinegar and water, add ½ lemon, sliced; 3 bay leaves, a few cloves, a pepper corn, and an onion, if liked. Let stand 3 days. Remove meat from vinegar, and brown in equal parts of lard and butter. Now pour the mixture over the meat again, add salt to taste, and boil until tender, adding more water, if necessary. When done, thicken gravy and serve.

Mrs. Nolte.

Veal Tongues.—Take 6 veal tongues and cook in salt water until tender. When done, peel, and slice the long way. Then make a gravy of a good-size of butter or lard. Take a cup of vinegar and soak 3 or 4 ginger snaps to thicken the gravy; a few bay leaves, ½ cup of raisins, and 2 sliced onions. You can use a little spice if you like. Strain the broth the tongues were cooked in, and add to the ginger snaps, raisins, and onions, and put in the sliced tongue. Let all come to a boil, and serve.

Mrs. H. Goldsmith.

CASSEROLE DISHES

Au Gratin Potatoes.—Use cold, boiled or raw potatoes. Butter baking dish. Put in layers, potatoes, grated cheese, salt, pepper, paprika, and bits of butter. Cover with milk and bake 1 hour.

MRS. WM. SCHURMAN.

Au Gratin Potatoes.—6 cold, boiled potatoes, chopped very fine. Put into sauce pan with enough cream to cover. Let cook for 5 minutes; season with salt, paprika, and a little grated nutmeg, then put in a small earthen dish, cover with parmesan cheese; then put into oven to brown. Serve from dish, very hot.

Au Gratin O'Brian.—Same as above; add chopped red and green peppers, and chopped cooked bacon. Bake as above. CHARLES SALLHOF,
4639 Fulton St., Chicago, Ill. Chef Stillson's Restaurant.

Baked Marcaroni and Cheese.—½ box macaroni, 2 cups white sauce, made as follows: 1½ cups milk, 3 tablespoons flour, butter size of an egg, 1 cup grated cheese. Method: Add macaroni to 2 quarts of boiling salt water, and boil till tender. Drain in strainer and rinse with cold water. Put the macaroni in buttered baking dish, and pour over it the white sauce. Cover on top with buttered bread crumbs. A layer of sliced cheese may be added before putting on crumbs. To make the sauce, dissolve the flour in milk, add butter and cheese, boil until thick like a custard.

MRS. HENRY AILTS.

Baked Bread Tomatoes.—Place in a baking pan 6 firm, peeled tomatoes, with the centers taken out and a lump of butter, pepper, and salt placed in each tomato. Put in water in the pan, and bake ½ hour. When baked, add a little milk and flour thickening, and a little parsley. Serve piping hot.

Peoria, Ill. EDNA A. THOMAS.

Baked Cauliflower with Cheese Sauce.—Boil a cauliflower in salted water until tender; cut off the stem, so that the cauliflower will stand upright, and place it in a buttered dish suitable for the table. Make a cream sauce of 1 tablespoon of flour, and 1 cup of scalding milk. Season with salt and pepper, and add ¼ cup of grated cheese. Stir in a piece of butter, then pour it over the cauliflower. Sprinkle with grated cheese, and bake in quick oven 15 minutes.

MRS. E. F. UNLAND.

Baked Bacon and Cabbage.—Cut 1 small head of cabbage in quarters and boil in salt water till tender, drain. Make a cream sauce and season to taste. Place half of cabbage in buttered baking dish, cover with part of cream sauce then place strips of bacon (which have previously been parboiled) on top, put on remaining cabbage and over all pour the rest of the cream sauce. Bake in medium oven until well browned. MRS. WALTER F. FLUEGEL.

Cauliflower au Gratin.—Prepare cauliflower, and boil until tender. Drain, and set aside. Make a cream dressing by boiling 1 pint of milk and thicken with a flour and water mixture. When done, season with salt and pepper, and add a lump of butter. Place a layer of cauliflower in bottom of casserole, or baking dish, cover with some of the dressing, then sprinkle with sliced or grated cheese, salt and pepper, and some butter. Continue these layers until the dish is full, and on top spread cracker-crumbs and butter. Cover, and bake in hot oven till crumbs are brown. Serve hot from casserole on table.

MRS. P. H. MASSEY.

Cheese Scallop.—1 cup crumbs, ¼ lb. cheese, grated; 2 tablespoons butter, 1½ cups milk, hot; 2 eggs, ¼ teaspoon salt, ⅛ teaspoon paprika. Melt butter, stir in crumbs, and mix thoroughly with grated cheese. Beat eggs together, add slowly the hot milk, and pour the mixture on the crumbs and cheese; season and

pour into buttered moulds. Set in hot water in moderate oven till set like a custard.

Miss Helen M. Day,
Peoria, Ill. Domestic Science, Bradley Institute.

Cheese Souffle.—In a pudding pan make a sauce with 1 tablespoon of butter, 1 heaping tablespoon flour, and 1 cup of milk, cooked till thick. Add to this sauce 1 cup grated cream cheese, stirring till cheese dissolves and the sauce becomes very smooth. Then add the yolks of 4 eggs, beaten lightly. Blend well, and add a little salt. Lastly add the whites of 4 eggs, folding in carefully. Bake in moderate oven in a pan of water to prevent scorching, 20 minutes. Serve hot.

Lydia Adolph.

Cheese Souffle.—(For Chafing Dish.)—2 tablespoons butter, 2 tablespoons flour, ½ cup milk, ½ teaspoon salt, dash of paprika, 1 cup cheese, cut in small pieces; 3or 4 according to size. Melt butter in chafing dish, add flour, and stir until smooth. Add seasoning and cheese, and place over hot water and stir until the cheese is melted. Then stir in the yolks of the eggs well beaten. Remove from heat, and fold in the white of egg, beaten stiff. When well combined, smooth the top surface. Place over hot water, and cook without lifting cover, 25 minutes. Miss Helen M. Day,
Peoria, Ill. Domestic Science, Bradley Institute.

Delmonico Potatoes.—Arrange alternate layers of cold boiled potatoes cut in dice, grated cheese, a small pimento, and white sauce. Allow two cupfuls of potatoes, ⅓ cupful of cheese, 1¼ cupfuls of sauce. Cover with buttered crumbs and brown.

Delmonico Potatoes.—5 cold, boiled potatoes, 2 tablespoons butter, 1 tablespoon flour, 1 cupful milk, ½ teaspoon salt, dust pepper, ½ cup grated cheese. Cut potatoes in fine cubes, make a white sauce from the flour, milk and seasoning; toss the potatoes lightly into the sauce, turn into a baking dish, sprinkle with the grated cheese, and bake till light brown.

Mrs. D. F. Velde.

Escalloped Corn.—1 can corn, or 1 dozen ears; 2 eggs, 1 cup milk, 1 teaspoon salt, a little pepper. Separate eggs, beat yolks, add to corn; mix: add salt, pepper and milk. Fold in whites, beaten stiff. Pour into greased baking dish, sprinkle with buttered crumbs, and bake 1 hour for fresh corn, and 30 minutes for canned corn. RUTH BALCKE.

Escalloped Corn.—In a shallow baking-dish put ½ can corn; season with salt, pepper, and bits of butter, and cover with rolled crackers, and moisten with milk and a liberal amount of butter. Bake ½ hour.
MRS. H. J. RUST.

Escalloped Corn and Potatoes.—Place alternate layers of thinly sliced raw potatoes and corn in a well greased baking dish. Sprinkle each layer with salt, pepper and a little flour, dot with small pieces of butter. Place a layer of cracker crumbs on top and pour over all enough milk to cover. Bake in a moderate oven about forty-five minutes.
MRS. J. G. NEDDERMAN.

Escalloped Potatoes with Pork Chops.—Slice raw potatoes then put a layer of sliced raw potatoes in a baking dish. Add salt, pepper and 1 tablespoon flour, then another layer of potatoes and salt, pepper and flour until the dish is full. Add water to fill the pan half way. Place pork chops on top and bake until the potatoes are tender, and just enough juice to serve. Turn the pork chops so as to become brown on both sides. MALINDA KREIGSMAN.

Escalloped Ham and Potatoes.—Take a slice of nice lean ham, about ½ inch thick, dip in boiling water, dry, flour lightly and fry a nice brown on each side. Place in baking dish, cover with sweet milk and bake in medium oven for ½ hour, then turn and bake for another half hour. The milk will look curdled but it really is not. Cut raw potatoes in small squares and boil in salt water until tender, drain. Remove ham from oven and thicken gravy, season, then place ham

in thickened gravy and cover with the potatoes. Place in oven and bake until a light brown. Serve hot.

Mrs. John Nedderman.

Escalloped Mushrooms and Peanuts.—Mix 1 cup bread-crumbs, 1 cup roasted and chopped peanuts, ½ teaspoon salt, ½ teaspoon pepper, ½ cup melted butter; stir into nuts and crumbs: drain and cut 1 cup mushrooms into ½-inch pieces. Make a rich cream sauce, and pour over mushrooms. Take a baking-dish, put in a layer of crumbs and peanuts, then mushrooms, and so on till dish is filled, with crumbs and nuts on top; pour over the remainder of cream sauce, and bake in hot oven until brown. Can be baked in individual dishes, too. Must be served hot. Fresh mushrooms can be used, parboiled very quickly in salt water.

St. Paul, Minn. Mrs. John L. Hinners.

Ham au Gratin.—Fill a baking dish with alternate layers of stale bread crumbs, and finely chopped ham. Cover with two cups of milk mixed with 3 well beaten eggs. Salt to taste and bake thirty minutes.

Amalia Zerwekh.

Lima Beans and Spaghetti.—1 can lima beans (Blue Ribbon), ½ box spaghetti, 1 cup grated cream cheese, 2 pimentos, and milk enough to cover the mixture; paprika, salt, and white pepper; heaping tablespoonful butter. Cook spaghetti 20 minutes; drain and wash in cold water. Grease a pan with butter and make alternate layers of spaghetti, beans, cheese, and pimentos, until you have 3 of each. Add salt, white pepper, paprika, and milk, and pour over layers, and put butter on top. Bake ¾ of an hour.

Mrs. Otto Koch.

Macaroni.—Boil contents of one package in salt water until soft. Drain, and keep the water that was poured off. Put into a skillet 1 tablespoon of lard, 1 tablespoon of butter, 1 tablespoon of flour, ½ onion cut fine. Fry until onion and flour are brown. Add ½ bottle of catsup and the water drained off of the macaroni. Put macaroni into baking dish adding the

sauce and ⅓ pound of grated cream cheese. Bake ½ hour.

MRS. H. AILTS.

Macaroni and Cheese.—Break into 1-inch lengths ½ package of macaroni; wash, and set on back of stove in ½ quart of hot water; salt to taste; stir often to prevent sticking. When the cylinders enlarge to twice their original size, and look soft and white, put in a colander and pour cold water over them (do not omit this step; it is the secret of cooking macaroni successfully). Butter a deep pan that holds 2 quarts, put in layer of macaroni, layer of grated cheese, layer of bread crumbs; moisten with milk, salt slightly; continue this till the pan is full. The last layer should be cheese and bread crumbs—a fine sprinkling of the latter. See that the milk is within an inch of the top of the pan; bake in hot oven for ¾ of an hour. Serve in pan, with a neatly—folded napkin around it.

MRS. F. HECKMAN.

Oak Hill Potatoes.—Cut 4 cold, boiled potatoes and 6 hard-boiled eggs in ¼-inch slices. Put layer of potatoes in buttered dish; sprinkle with salt and pepper; cover with eggs, and repeat; pour over this 2 cups of white or cream sauce; cover with buttered crumbs, and bake.

RUTH BALCKE.

Spaghetti au Gratin.—Boil package of spaghetti or macaroni until tender; wash in cold, running water. Make cream sauce with ½ gallon hot milk, thickened; add ¼ lb. of American cheese, put in macaroni or spaghetti; season with salt, pepper, grated lemon, and grated nutmeg. Put into pan, and bake until brown. May add tomatoes if you wish. Serve on toast.

4639 Fulton St.,
Chicago, Ill.

CHARLES SALLHOF,
Chef Stillson's Restaurant.

Sweet Potatoes au Gratin.—Cut 5 medium-sized cold, boiled sweet potatoes in ⅓-inch slices. Put 1 layer in a buttered dish, sprinkle with salt and pepper, and 3 tablespoonfuls of brown sugar. Dot over with but-

tered cracker-crumbs, and take until crumbs are brown.

Peoria, Ill. EDNA A. THOMAS.

Swiss Eggs.—Spread the bottom of a baking dish with 2 ounces of butter. Cover this with thin slices of cheese. Place 4 eggs over cheese, taking care that yolks are not broken. Season with pepper and salt. Pour around the eggs 2 tablespoonfuls of rich cream, and cover the top with grated cheese. Bake for 10 minutes.

Hepler, Kans. MRS. LOUIS DE VRIES.

SALADS

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."

—*Spanish Proverb.*

SALAD DRESSINGS

Cabbage Salad Dressing.—1 cup of cream, 1 egg, well-beaten; 1 teaspoon of salt, 1 tablespoon of sugar, 2 tablespoons of vinegar, 1 teaspoon made mustard. Cook these well together, and pour over the chopped cabbage the last thing before serving.

MRS. ANNA ARENDS.

Cream Dressing for Cole Slaw.—Mix two tablespoons sugar and four tablespoons of vinegar; pour over cabbage previously cut very fine and seasoned with salt. Shortly before serving, add one cup or more of whipped cream.

Dressing for Fruit Salad.—1 teaspoon cornstarch, 1 egg, ½ cup sugar, ½ cup lemon juice, juice of 1 can of pineapple. Beat egg, add cornstarch, sugar, lemon and pineapple, and boil.

LENA JANSEN.

French Dressing.—2 cups sugar, 4 tablespoonfuls olive oil, 1 heaping teaspoonful salt, 1 teaspoonful paprika, ¼ teaspoonful white pepper. Stir together smoothly; add 4 measuring cups of good vinegar (white wine or cider vinegar). Stir well. Shake before using. This never spoils.

MRS. OTTO KOCH.

Fruit Salad Dressing.—To the juice of two lemons add two cups of water and bring the mixture to the boiling point. Mix ½ cup of sugar and three tablespoons of flour and add to the water and lemon juice. Boil and stir until it thickens. Cool and add whipped cream. Mix with the cold ingredients of the fruit

salad and serve on crisp lettuce. Orange and pineapple juice may be added.

DOROTHEA ABRAHAMS.

Mayonnaise Dressing.—2 tablespoons of butter, 2 tablespoons of flour, 1 cup of milk, 8 teaspoons of sugar, 2 teaspoons of salt, 2 teaspoons of dry mustard or horseradish mustard, 2 eggs, 1 small cup of vinegar. Add the sugar, salt and mustard to the well-beaten eggs then add milk and melted butter and last the flour to thicken. Boil but a few minutes.

St. Louis, Mo. HAZEL NAHLICK.

Salad Dressing.—Take 2 egg yolks, beating them together frothing; pour over this ½ cup vinegar, 1 cup milk or water, 1 teaspoon mustard, butter size of a walnut, 1 tablespoon flour, and sugar to taste. Stir constantly until it boils.

MRS. R. D. LACKMAN.

Salad Dressing.—Mix 2 tablespoons of sugar, 1 level teaspoon salt, 1 heaping teaspoon mustard, 4 drops essence of red pepper. Add 4 egg yolks beaten well, 7 tablespoons vinegar, piece of butter. Cook in double boiler until thick.

MRS. URBAN J. ALBERTSEN.

Salad Dressing.—3 eggs, beat; 2 tablespoons butter, 1 teaspoon salt, ½ teaspoon pepper, 1 tablespoon sugar, 1 teaspoon mustard, 1 small cup vinegar, ½ cup milk. Set over steam, boil about 10 minutes. Hard-boil 2 eggs for top of salad.

Denver, Col. MRS. HURST WAKEFIELD.

Thousand Island Dressing, No. 2.—3 hard boiled eggs, 2 sweet pimentos, ½ cup parsley—all chopped fine, 3 tablespoons mayonnaise, 2 tablespoons olive oil, 2 tablespoons vinegar, 1 cup chili sauce, salt and paprika to taste, and a little sugar.

MRS. FRANK HECKMAN.

Salad Dressing.—Yolks of 2 eggs and white of one, ⅓ cup of vinegar, fill with cream, a piece of butter, sugar to taste. Put all on stove together and stir all

the time until it boils. Add 1 cup whipped cream before using.

MRS. W. P. HERGET.

Thousand Island Dressing, No. 1.—Yolks of 2 eggs beaten lightly, ½ cup olive oil, 1 teaspoon vinegar—heat all together. Then add 1 cup catsup or chili sauce, ½ teaspoon salt, 2 teaspoons onion and 1 green pepper chopped fine. Add whipped cream if desired.

MRS. FRANK HECKMAN.

Thousand Island Dressing.—Two cups olive oil, 3 egg yolks, beets, parsley, peppers ½ green, ½ bottle chili sauce, ½ cup of vinegar, paprika, 1 teaspoonful salt, 3 hard boiled eggs. Beat eggs well, add oil, then the other ingredients cutting fine the peppers, eggs, parsley and beets. LENA JANSEN.

SALADS

Apple Salad.—1 lb. of white grapes, seeded; 4 apples, 1 bunch of celery, 1 can pineapple, 1 cup English walnuts. Cut apples in dice, celery in small pieces; also pineapple and nuts: mix well with mayonnaise.

MRS. JOHN RUST.

Best Ever Salad.—Take slices of pineapple (canned preferred, as being more tender); lay each on a lettuce leaf, and in the hole in the center of each slice place a ball of Neufchatel cheese, and over this some mayonnaise. MRS. O. A. SMITH.

Bean Salad.—1 can red kidney beans, 1 large stalk celery, 3 sweet cucumber pickles, 1 large, or 2 small, onions; ½ cup English walnut kernels. Drain all the liquor off the beans, cut celery, cucumber pickles, and onions in small cubes. Break walnut meats in medium-size pieces. Salt and pepper to taste. Mix all together, and pour a thick mayonnaise dressing over same.

Kewanee, Ill. MRS. MAY RICHFORD.

Cabbage and Green Pepper Salad.—½ small cabbage, ½ green pepper. Cut the cabbage in long thin shreds, and mince the green pepper. Arrange on some

of outside cabbage leaves, choosing white ones. Just before serving, pour over the salad a dressing made of the following: 1 tablespoonful olive oil, 1 tablespoonful vinegar, ½ teaspoon of salt, ½ teaspoon of sugar 1 pinch of mustard, few drops of onion juice. Shake the paprika over the salad generously, as the red of the mild pepper and the green of the green peppers are very pretty.

Peoria, Ill. EDNA A. THOMAS.

Carrot Salad.—Cut the carrots into small cubes; boil in salted water until soft, then drain, and, when cold, mix with celery, cut in small pieces. Take as much celery as carrots, and mix with a good salad dressing.

Belleville, Ill. MRS. E. C. MAGARET.

Cheese Salad.—½ pound cream cheese, diced; 4 hard-boiled eggs, ½ cup of nuts. Coarsely chop the eggs and nuts; serve with mayonnaise on a lettuce leaf.

San Jose, Ill. LYDIA JACOBS.

Chicken Salad.—1 good-sized chicken, boiled day before using, leave stand in broth over night; cut in cubes and measure in a cup—adding 1 cup of celery cubes for every cup of chicken. Pour over this mixture 1 teacup of the broth in which the chicken was cooked, 1 teacup of vinegar, 1 tablespoonful of olive oil, a dash of pepper and salt. Let this mixture stand several hours, then drain 1 hour before using. After it has drained, add a little mayonnaise dressing, and when ready to serve, put a spoonful of mayonnaise on top.

Ridgewood, N. J. MRS. FRED KUHLMAN.

Cocoanut Salad.—½ cocoanut, grated; 2 apples, pared, cored, and chopped; 1 cup chopped celery, 2 tablespoons chopped onions, 1 tablespoon chopped parsley, 3 chili peppers. Mix and cover with French dressing. Chill and serve in lettuce shells.

MRS. J. H. SOLDWEDEL.

Combination Salad.—Pare and cut into small pieces ½ dozen crisp apples; add a cup of English walnut meats, and over all pour a mayonnaise dressing. Serve

on lettuce leaves, with thin wafer soda crackers, which previously have been sprinkled with grated cheese and paprika, and toasted.

Dora Albertsen Rompel.

Combination Salad.—Line a bowl with crisp lettuce; add sliced tomato, cucumber, onion, green peppers, radishes, or any other left-over vegetables. Season with salt and pepper; pour over this a French dressing made as follows: Pour 3 tablespoons olive oil in a cup; add ½ teaspoon salt and a pinch of black pepper, also a scant ½ teaspoon paprika: stir this till well blended. Slowly beat into this mixture 1 tablespoon vinegar; pour over the vegtables, and serve with the meat course.

Mrs. Phil. H. Sipfle.

Cottage Cheese Salad.—Take fresh cottage cheese well-seasoned, add chopped walnut meats. Moisten with salad dressing and serve on lettuce leaf.

Amalia Zerwekh.

Cucumber Salad.—1 pint cabbage, chopped fine; 1 pint of cucumbers, sliced and soaked in water; 1 onion. Serve with dressing made as follows: 3 eggs, ½ cup sugar, 1 tablespoon flour, 1 tablespoon of butter, ½ cup of vinegar. Salt to taste.

Mrs. H. H. Bruns.

Egg Salad.—Take 8 hard-boiled eggs, chopped (not too fine); and season with salt and pepper. Make a dressing of 1 teaspoonful of prepared mustard, 1 teaspoon melted butter, 1 tablespoonful of flour, a little sugar, and ½ teacup of vinegar. Cook all together, and pour over the eggs, stirring lightly with a fork. Very nice served on a slice of ripe tomato with lettuce leaves.

Mrs. Frank Heckman.

Egg Salad.—Boil as many eggs as you wish to serve. When cold cut in halves, cover with mayonnaise dressing and serve.

Malinda Kriegsman.

German Potato Salad.—Boil small potatoes with jackets on a few hours before using then peel and slice very thin. Take 3 slices of bacon and cut in small pieces and fry nice and brown. To these fryings add 1 level tablespoon sugar, ½ teaspoon salt, 1 tablespoon flour and ½ cup vinegar. Pour over potatoes hot, to which has been added pepper and salt to taste. Onion, celery, cabbage, endive or chives cut fine may be added. Garnish with hard-boiled eggs.

MALINDA KRIEGSMAN.

Governor's Salad.—On a lettuce leaf, or shredded lettuce, on a salad plate, arrange, first, small cubes of Blue Ribbon pineapple; then celery, cut in small pieces; then lemon Jello, which has been moulded in a sheet and cut in ½ inch squares; seeded halves of white grapes, broken pecans or English walnut meats, marshmallows cut into small cubes; on top put a good tablespoonful of thick mayonnaise dressing, which has been mixed with half whipped cream; and place a small teaspoonful of whipped cream with a maraschino cherry on it. Serve with wafers. This salad received its name from being served at a Governor's Banquet given in Springfield in 1910, during a Domestic Science Convention. MRS. A. W. HINNERS.

Herring Salad.—Take 6 large herring, and lay them in water over night. Then remove skin and bones, chop the herring fine, add 4 potatoes, a few pickles, 4 hard-boiled eggs, and a few red beets. The following sauce is added: 3 tablespoons meat broth, ½ cup of good vinegar, 2 tablespoons olive oil, a little salt and white pepper, and a little red pepper. Stir this all good. When serving, you may garnish with hard-boiled eggs, red beets or chopped parsley.

MRS. P. HECKMAN.

Herring Salad.—Take 12 herrings, wash and clean; soak several hours in milk, in order to draw out the salt; remove the skin and bones, and cut in small dice; take the same portion of potatoes, after they have been boiled with the jackets, and then peeled and cooled; then take pickles, red beets, and sour apples in propor-

tion, veal roast, if one has it; a little boiled ham, 8 to 12 hard-boiled eggs: take 4 and garnish; cut all of these ingredients in dice. If you wish, omit the potatoes and double the amount of meat, which improves the salad. A cup of caperberries and 8 to 12 lampreys prepared. Garnish as with other salads.

Sauce.—Take olive oil, wine vinegar, salt, pepper, and a little mustard, according to taste. One can make the salad the day before. Let stand in a porcelain pan, and a few hours before using stir the salad thoroughly.

Peoria, Ill. Mrs. Henry Block.

Italian Salad.—6 cold, boiled potatoes; 1 raw onion, 4 hard-boiled eggs, 2 beets (cooked), 3 stalks of celery. Cut all the vegetables in dice, and serve with mayonnaise dressing.

Mrs. Charlotte Surridge.

Lily Salad.—Remove the shells from as many hard-boiled eggs as there are people to be served, and beginning at the small end of each egg, cut the whites lengthwise in five sections; cut almost to the base, taking care to leave the yolk whole. Turn back the petals thus formed so as to make each egg resemble an open lily. Roughen the surface of the yolk with a fork. Place on a crisp lettuce leaf. Serve with mayonnaise and bread and butter.

Mrs. G. A. Kuhl.

Manhattan Salad.—Dissolve one package of lemon jello in a pint of boiling water. While it is cooling, chop one cup tart apples, 1 cup English walnuts, 1 cup celery. Mix these ingredients and pour over them the Jello. Cool in individual molds and serve on crisp lettuce leaves with mayonnaise dressing.

Peoria, Ill. Mrs. Frank Albertsen.

Meat Salad.—1 cup mixed nuts, chopped fine; 1 pint peas, 2 cups meat, ground fine—veal being preferred; 1 large bunch celery, cut into small squares; salt the celery before mixing with other articles: mix all together; serve on lettuce leaf, pour over salad dressing.

Mrs. E. Conaghan.

Normandy Salad.—Chop sufficient stoned olives to make a scant cupful; also coarsely chop ¾ of a cupful of nut meats. Peel and dice 3 cucumbers and mix with the other ingredients, sprinkling all with a liberal quantity of French dressing. Let stand for 2 hours, then turn into a bed of lettuce leaves and serve with mayonnaise.

Peoria, Ill. MRS. F. L. MAHLE.

Nut Salad.—Take equal portion of English walnut, hickory nut, and pecan meats; add twice as much chopped celery as nut meats; pour over all a good salad dressing, and serve at once on lettuce leaves.

Lincoln, Ill. GUSTA RITHABER.

Pea Salad.—Wash and drain 1 quart canned peas; add 4 small sweet pickles and small amount of cream cheese, cut in small dice; mix with mayonnaise dressing, and serve on lettuce leaf.

MRS. FRED EPKENS.

Perfection Salad.—½ box Knox gelatine, ½ cup cold water, ½ cup mild vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely-shredded cabbage, juice of 1 lemon, ½ cup sugar, 2 cups celery, cut in small pieces; ¼ can sweet red peppers or pimentos, finely cut. Soak gelatine in cold water 5 minutes; add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when beginning to set, add remaining ingredients. Turn into mould and chill. Serve on lettuce leaves with mayonnaise. Delicious with cold, sliced chicken or veal.

MRS. GEO. FOLKERS, Peoria, Ill. MRS. H. D. FAST, Mackinaw, Ill.

Pimento Salad.—Small head cabbage, chopped fine; 1 can pimentos, chopped fine; 1½ dozen medium-sized sweet pickles, chopped fine; ¾ cup sugar, little amount of mustard and celery seed; salt and pepper to taste, 1 pint of vinegar. This makes 1 quart, and will keep for some time.

ULRICKA JANSSEN.

Poinsettia Salad.—Peel and chill 6 small tomatoes; when ready to serve, cut in eighths, not severing the sections, and open like the petals of a flower on a crisp lettuce leaf. In the center put 1 teaspoon of pearl onions, and serve with mayonnaise or German dressing.

Salad.—1 can small, green beans, cut in small pieces; 1 can sifted peas. Sprinkle with pearl onions, two pimentos, cut fine. Use French dressing.

Mrs. Otto Koch.

Salmon Salad.—1 can salmon, 4 sour pickles chopped fine, 3 hard-boiled eggs, 1 teaspoon mustard, 1 tablespoon sugar, 1 tablespoon butter, 2 tablespoons cream, 6 tablespoons vinegar and 1 raw egg. Remove skin and bones from salmon and chop fine. Then add pickles and eggs and mix thoroughly. Stir the mustard and sugar together, add butter, cream, raw egg and vinegar and cook until smooth, stirring all the time. When cold pour over salmon. Serve on crisp lettuce leaves.

Mrs. E. F. Hoffman.

Salmon Salad.—Pour the oil from 1 can of salmon; chop fine, and mix with either celery or cabbage, chopped fine, taking 2 parts salmon to 1 of celery or cabbage.

Dressing.—1 egg, ½ cup vinegar, 1 teaspoon sugar, 1 teaspoon salt, 1 teaspoon French mustard, 1 tablespoon butter. Beat well and let come to a boil; pour over salmon and celery, when cold, and set in a cool place. When ready to serve, trim dishes with lettuce, and put olives on top.

Mrs. R. A. Kief.

Shrimp Salad.—Use nice, crisp cabbage, about ½ a large head, cut not too fine; 2 hard-boiled eggs, cut up; and either 1 large or 2 small cans of shrimp. The shrimp should be placed in cold water a while before cutting. Salt cabbage to suit taste.

Shrimp Salad Dressing.—Beat 2 eggs until light; add ½ teaspoon ground mustard, 2 tablespoons sugar, ½ teaspoon salt, a dash of pepper, ½ cup vinegar, and

lump of butter. Boil until thick. When cold, add 3 or 4 tablespoons sweet cream. It depends on the strength of the vinegar how much cream you add. Do not add the dressing very long before serving.

Mrs. A. H. Beinfohr.

Tomato Jelly.—2½ cups tomatoes, 1 slice onion, 1 stalk celery, 1 bay leaf (if desired), 2 cloves, ½ teaspoonful salt, piece of red pepper pod, or a few drops tobasco sauce; ½ cup mushrooms (chopped), 1 tablespoon vinegar, ½ box gelatine, or one ounce; ⅓ cup cold water. Cook together all, but the gelatine and vinegar, for 15 minutes; then add the vinegar, next the gelatine, softened in the cold water. Strain, and mould as desired. Jelly may be used as a garnish or salad. If used as salad, serve on lettuce leaf, with French or boiled dressing.

Peoria, Ill. Mrs. Alma Magaret Traeger.

Shrimp Salad.—Thoroughly wash and flake 1 can of shrimp; add 1 sliced pickle, 6 olives, 1 cup celery, 2 hard-boiled eggs. Cover with mayonnaise, and serve on lettuce.

Mrs. A. A. Sipfle.

MISS MUSSELMAN'S FAVORITE SALADS

Shrimp Salad.—Make a lemon jelly by dissolving ½ a box of powdered gelatine in 3 tablespoonfuls of water, adding to it ½ a pint of boiling water and the juice of 2 lemons, and ½ saltspoon of salt. Strain, and pour ⅓ in a mould, and, when slightly set, place on top a layer of shrimps that have been rinsed in ice water and wiped dry. Then pour over the remainder of the lemon jelly, and place on ice. When firm, the mould is held over boiling water for a moment to loosen the jelly, and then turned on a salad dish with crisp lettuce leaves underneath. Shrimps are laid around the salad, and mayonnaise passed with it.

Spanish Jello Salad.—1 package lemon jello, 2 tablespoons vinegar, 1 small cup shredded cabbage, 1 small cup celery, the pulp of 2 oranges cut fine, ⅓ can

pimentos. Dissolve the jello in 1 pint of boiling water; add vinegar, celery, oranges, pimentos and cabbage, just as the jello begins to set. Mold in tea cups or in individual jello molds. Season with salt. Set in a cool place to harden and serve on a crisp lettuce leaf with mayonnaise dressing. Nuts may be added to the salad if desired.

St. Louis, Mo. Miss Hazel Nahlick.

Surprise Salad.—Peel tomatoes, cut slice from top, scoop out centers, fill with baked beans, replace top slice, place on lettuce leaf, and pour over mayonnaise.

Jacksonville, Ill. Minnie Balcke.

Sweet Salad.—1 large can pineapple cut in small pieces, 1 pound white grapes cut in halves and seeded, ¼-pound pecan meats, chopped, 2 boxes marshmallows cut in squares. Mix all together, but do not use juices.

Dressing.—4 egg yolks beaten, ¼ teaspoon salt, juice of 1 lemon, ¼ cup plain cream. Cook until thick and when cold add ½ pint whipped cream. Mix with fruit and let stand twenty-four hours.

Mrs. Urban J. Albertsen.

Tongue Salad.—Boil, skin, and trim a tongue; cut in dice, and add the whites of 6 hard-boiled eggs, cut in similar pieces. Cut fine the tender white stalks of 3 heads of celery, so as to have 1 good cupful, and mix with the tongue and eggs. Serve on lettuce leaves with mayonnaise and garnish with pimentos.

Tomato Salad.—4 ripe tomatoes, skinned and sliced; 1 green pepper, shredded (seeds removed); 1 fresh cucumber, peeled and sliced; 1 small onion, sliced thin. Make a dressing of 1 part vinegar to 4 of oil, a little salt and pepper to taste, or paprika. Beat to an emulsion, then pour into vegetables and mix thoroughly.

Alleghany, Cal. Mrs. Charles Wesley Smith.

Three-P-Salad.—1 pint peas, 1 pint hot, boiled potatoes, 1 pint peanuts, all chopped fine. Serve with any favorite salad dressing, or the following French mustard dressing: 3 tablespoons of mustard, 1 tablespoon sugar, and 1 egg. Mix to a smooth paste, and grad-

ually pour in a cup of vinegar. Stirring constantly, let it come to a boil.

MRS. HENRY WEBER.

Tuna Fish Salad.—5 small cans of tuna fish, 2 large stalks of celery, 1 cup nut meats, 4 hard boiled eggs, 1 can pimentos, mayonnaise. Chop fish very fine and season to taste, then add celery, nuts, eggs, and pimentos which have been chopped fine. Mix well with mayonnaise. Serve on crisp lettuce leaves and garnish with spoon of sweet mayonnaise to which half whipped cream has been added. This will serve twenty people.

MRS. WALTER FLUEGEL.

White Cherry Salad.—1 can white cherries (Ferndell), ½ can diced pineapple. Seed cherries, and fill with blanched almonds; cover with mayonnaise and add 1 cup of double whipped cream to the mayonnaise, before adding to other ingredients.

MRS. JOHN SPENGLER.

Waldorf Salad.—3 apples, 1 head celery, ½ cup nut meats, ⅓ cup salad dressing. Wash, scrape, and cut celery in ½-inch pieces. Cube apples, after peeling same. Pour the salad dressing over apples, celery, and nuts. Serve with garnishment of nuts, celery tips, and bright-colored pieces of apple peeling on lettuce leaves. This salad must not stand after dressing has been added. Celery and lettuce leaves made crisp by allowing them to stand in very cold water.

Peoria, Ill. EDNA A. THOMAS.

Whipped Cream Salad.—1 cup each of seeded white grapes, chopped apples, celery, pineapple, chopped marshmallows, chopped nut meats, and ½ cup candied cherries. Mix with whipped cream, sweetened slightly, and juice of 1 lemon.

MRS. JAMES RAHN.

VEGETABLES

"Captivated by the odor of the kitchen."
"How green you are and fresh."
—*Shakespeare.*

Winter Vegetables.—

Beans, shelled—1 to 1½ hours.
Baked sweet potatoes—1 hour.
Boiled sweet potatoes—¼ hour.
Boiled potatoes—½ hour.
Beets—3 to 4 hours.
Cabbage—1½ hours.
Carrots—1½ hours.
Parsnips—1 hour.
Squash—1 hour.

Time Table for Frying

Croquettes, fritters, doughnuts, smelts—3 to 5 minutes.

Summer Vegetables.—

Asparagus—20 to 30 minutes.
Boiled potatoes—⅓ hour.
Beets—45 to 60 minutes.
Cabbage—35 to 60 minutes.
Carrots—1 hour.
Corn, green—15 minutes.
Onions—45 to 60 minutes.
Beans, string—45 to 60 minutes.
Rice, in fast boil water—20 minutes.

Asparagus.—2 bunches of asparagus, 1 pint of milk, 2 tablespoons of butter, salt to taste; 2 hard-boiled eggs, 1½ tablespoons of flour. Boil tender in salt water. Drain, and put on buttered toast. Heat milk, add butter and salt; thicken with flour; cut eggs into this mixture, and pour over asparagus.

Mrs. J. W. Austin.

Baked Beans.—Take a good quart or 1½ quarts dry beans; let soak for several hours; drain, and parboil. Take an earthen bean jar, put in a layer of beans, and sprinkle with salt and a little pepper; add 2 tablespoonfuls of molasses and some slices of bacon. Continue placing layers of beans and seasoning as above, until all the beans are used. Pour boiling water over all, and cover and bake all day.

Mrs. Fearn Wilson.

Baked Beans with Tomato Sauce.—1 quart of white navy beans, ½ lb. of salt pork or bacon, 3 tablespoons of brown sugar, ¼ cup of good catsup, 1 scant tablespoon of salt. Pour boiling water over beans and boil 15 or 20 minutes. Pour off water. Now in a 2-quart stone jar put a slice of pork or bacon, then ½ the beans and a few pieces of pork; then the rest of the beans, and a piece of pork on top. Then add brown sugar, catsup, and salt, and cover well, with boiling water. Bake at least 8 hours, keeping them covered with boiling water. Keep jar covered with saucer or lid.

Mrs. Fred Nolte.
Mrs. J. W. Austin.

Beans with Spare Ribs.—Take 1 pint of navy beans, soak well, boil about done; season with salt. Take 1 lb. of spare ribs, fry brown, cutting same in small pieces; then mix all with beans; put in dish, and bake 1 hour.

Mrs. Julia Harmel.

Beets (with Butter Sauce).—2 tablespoons of butter in skillet. Add 1 can of small beets, salt and pepper to taste, place lid on skillet, let heat through.

Cabbage Head, Stuffed.—Select a soft head of cabbage; boil in salt water until leaves lose their crispness, so they may be handled without breaking them. Lay back the leaves to the center of the head. Have ready some raw pork, ground and seasoned, and place a little of this in the center of the cabbage. Fold over the first few leaves, then another layer of meat and

leaves, and so continue until you have the head in the original form again. Tie it securely with muslin strips, place in pot with a little bacon, and boil slowly about 3 hours until tender and brown.

MRS. E. R. PEYTON.

Cabbage Slaw, Hot.—Cut cabbage, then place in pan with tablespoon of lard; let brown for a few minutes, then cover with warm water and let boil until almost dry; add the following and heat well before serving: 1 egg, beaten well; 1 tablespoon sugar, small piece of butter, pinch of salt, ½ teacup vinegar, pinch of pepper. MRS. WALTER FLUEGEL.

Cabbage Slaw, Cooked.—1 small head cabbage, cut fine. Cook in small amount of water; add while cooking, ½ cup vinegar, 1 onion, 1 heaping tablespoon sugar, butter size of a walnut, salt and pepper to taste; cook ½ hour; add 1 well-beaten egg immediately after removing from the fire.

MRS. SUSAN PFEIFFER.

Carrots (Creamed).—Wash and scrape carrots. Cut in slices ½ inch thick and boil in salt water until tender. Cook liquid down to ½ cup and to 1 pint of carrots after being boiled add 1 tablespoon of butter and 1 tablespoon of flour mixed with 1 pint of milk. Return to stove and cook until the sauce has thickened.

Other vegetables, such as cabbage, cauliflower, lima beans, asparagus, etc., may be prepared in the same way. MRS. CHAS. SCHAEFER.

Carrots and Peas.—Peel, dice and boil in salt water 3 medium-sized carrots. When tender drain and add to 1 can peas and ½ pint milk, 1 tablespoon butter, salt and pepper and thicken with flour. Peas are nice cooked this way with mushrooms instead of carrots.

Corn Oysters.—1 can of Blue Ribbon corn, 3 eggs, beaten separately; ½ dozen crackers, roll fine. Add yolks, cracker-crumbs to corn; salt and pepper; add whites, drop with a spoon in hot lard; fry a nice brown.

MRS. JOHN RUST.

Corn Souffle.—Use ¾ of a can of corn, 2 tablespoons butter, and 1 heaping tablespoon flour; melt butter, then add flour; stir well; add 2 cups milk, boil until it begins to thicken, then beat all together to a cream sauce; salt and pepper: add yolks of 2 eggs, stir all together; add ½ cup cracker-crumbs, then the well-beaten whites of 2 eggs. Bake in a brisk oven 15 minutes.

MRS. JACOB VELDE.

Corn Fritters.—1 can corn; add enough cracker-crumbs to make the consistency of mashed potatoes; add 1 beaten egg, pepper and salt to taste; form in balls, and fry brown in butter.

MRS. FRED KOCH.

Creamed Potatoes.—Place a piece of butter, size of an egg, in a pan, and add 1 tablespoon of flour. Stir until smooth, but do not brown. Then add 1 pint milk and cold potatoes, cut into small pieces. Add salt and pepper, and stir until thick.

MRS. R. D. LACKMAN.

Creamed Onions.—Boil white onions in water, and drain. If they are large, cut into ¼. Pour over them scalding milk, in which a pinch of soda has been stirred. Set over the fire, add 1 tablespoon of butter, ½ teaspoonful of corn starch, wet with milk; a little minced parsley, with pepper and salt. Simmer 3 minutes, and pour over. Serve hot.

MRS. ANNA ARENDS.

Creamed Spaghetti.—Cook spaghetti in salt water, drain and pour cold water over. Add two hard-boiled eggs minced and cover with white sauce. Cream cheese can be added instead of hard-boiled eggs. Pimentos can also be added.

Dressing for Green String Beans.—2 small onions, sliced and fried in 2 tablespoons lard, 2 tablespoons browned flour, 1 tablespoon brown sugar, 2 tablespoons vinegar. Mix with enough water to make a gravy. Pour over beans (which have been cooked until tender), and let come to a boil.

MRS. A. L. KOENEKE.

Fried Celery, with Tomato Sauce.—Wash and cut celery in 3-inch pieces; dip in batter, fry in deep fat, and drain on brown paper. Serve with tomato sauce.

Peoria, Ill. EDNA A. THOMAS.

Fried Celery Sticks.—Cut celery into pieces 4 inches in length. Steam until partly tender. Take from water, cool; roll in egg and cracker-crumbs; fry in hot fat. Pile in log cabin fashion on plate, and serve hot.

MRS. D. H. ABRAHAMS.

Fried Egg Plant.—Take fresh, purple egg-plant of a middling size; cut in slices ¼ of an inch thick, and soak for ½ hour in cold water, with a teaspoonful of salt in it. Have ready some cracker- or bread-crumbs, and 1 beaten egg; drain off the water from the slices, lay them on a napkin; dip in the crumbs, and then in the egg; put another coat of crumbs on them, and fry in butter to a light brown. The frying pan must be hot before the slices are put in—they will fry in 10 minutes. You may pare them before you put them into the frying pan, or you may pull the skins off when you take them up. You must not remove them from the water until you are ready to cook, as the air will turn them black.

MRS. FRANK HECKMAN.

German Potatoes.—1 tablespoon butter, 1 tablespoon flour, 1 tablespoon finely-chopped onion; brown together. Add 1 pint boiling stock, or left-over gravy; ½ teaspoon salt, ½ teaspoon sugar, 2 tablespoons vinegar, 1 saltspoon ginger, dash of pepper, 1 pint cold, boiled potatoes, sliced. Boil all together, and serve.

ELLA H. VELDE.

Hashed Browned Potatoes.—8 medium-sized potatoes, sliced fine and chopped; add pepper and salt to taste, and 3 tablespoons cream. Have a frying pan ready with a tablespoon of butter and 2 tablespoons of lard; fry potatoes slowly ¾ of an hour. Pat down as they fry, and keep away from edges of pan. When done, turn out in 1 piece in a dish.

Italian Stew.—Stew ½ package spaghetti, broken in small pieces, 20 minutes; drain, and wash in cold water. Cook a 15-cent veal stew with boullion stock, well done, thickened. Add spaghetti to stew, 4 tablespoons of canned peas, paprika, salt, and pepper. Boil 10 minutes.

Mrs. Otto Koch.

Italian Spaghetti.—(For four.)—Chop 2 red onions fine, and fry in tablespoon of lard until brown. Add this to 1 can of tomatoes and boil ½ hour. After tomatoes and onions boil, add 1 lb. of hamburger steak, and boil all together ½ hour; salt and pepper to taste. Boil ½ package macaroni until done, and place in serving dish, over which grate some Italian cheese; then pour the meat, tomatoes, and onion sauce over macaroni and serve hot.

Tulsa, Okla. Mrs. C. W. Rolofson.

Potatoes (Browned).—Boil desired number of potatoes with skins. When done peel while hot but be careful to keep potato whole. Fry in deep hot fat (take ½ butter) drain and season.

Potato Boxes of Plenty.—4 cups of hot riced potatoes, add 4 tablespoons of butter, 3 tablespoons of cream or milk and the yolks of 2 eggs. Season with 1 teaspoon of salt, ¼ teaspoon of pepper and a few drops of onion juice and beat thoroughly. Shape in to six forms (the shape of an egg) dip in crumbs, egg, and crumbs again, fry 2 minutes in deep fat and drain on brown paper. Cut a slice from each, not severing, thus making a lid and scoop out some of the inside. Fill with creamed veal or chicken and decorate with a sprig of parsley.

Mrs. John Corbett.

Potato Croquettes.—2 cups hot, riced potatoes, 2 tablespoons butter, ½ teaspoon salt, ⅛ teaspoon pepper, ¼ teaspoon celery salt, few grains cayenne, few drops onion juice or little chopped onion, yolk of 1 egg, 1 teaspoon finely-chopped parsley. Mix ingredients in order given, and beat thoroughly. Shape,

dip in crumbs, egg, and crumbs again, and fry in deep fat; drain on brown paper. Fat must be allowed to become real hot again between each frying, or croquettes will break open. To shape, first form a smooth ball by rolling one rounding teaspoon mixture between hands, then roll on a board until of desired length, and flatten ends; or roll balls pointed at one end and flatten other end. MRS. ARTHUR W. HINNERS.

Potato Fritters.—Mash potatoes, moisten with milk; add 2 eggs, thicken with cracker-crumbs or flour; fry in pan of hot lard.

MRS. PH. REINHARD, SR.

Potatoes (French Fried).—Wash and pare raw potatoes, dice and wash well in cold water and put on cloth to dry. Fry in deep hot fat. Drain and season.

CORA M. ALBERTSEN.

Potato Puffs.—To 2 cups of mashed potatoes add 2 well-beaten eggs, 2 tablespoons of flour, sifted with ½ teaspoon of baking powder and a pinch of salt. Drop by spoonful in deep hot fat and drain.

CLARA ALBERTSEN.

Potatoes Served in New Way.—Mash potatoes and season well. Butter muffin pan, and fill tins with mashed potatoes, making potatoes come to a point, and then brown in oven about 30 minutes, when they may be slipped from pans, and will look just like muffins.

Clinton, Iowa. MRS. L. P. SAENGER.

Potatoes Baked in Half Shells.—6 potatoes medium-size; 2 tablespoonfuls butter, 3 tablespoonfuls hot milk, salt and pepper, whites of 2 eggs, well beaten; grated cheese.

DIRECTIONS.—Wash potatoes. Place in dripping pan; bake in hot oven 20 minutes, or until soft. Remove from oven, cut slice from top of each, and scoop out. Mash, add ingredients, beat until very smooth and soft; then add whites of eggs. Refill skins, sprinkle with grated cheese, and bake 5 to 8 minutes in a very hot oven.

Peoria, Ill. EDNA A. THOMAS.

Potatoes Stuffed.—Peel good-sized potatoes and hollow out a place in each, leaving a canoe- or boat-shaped piece. Fill the hollow with a mixture of chopped ham, hard-boiled egg, and green peppers; seasoning to taste with salt and pepper, and melted butter. Bake until the potatoes are done.

Mackinaw, Ill. MRS. H. D. FAST.

Parsnip Fritters.—4 good-sized parsnips, 1 egg, 1 tablespoon flour. Peel, and boil parsnips till tender. Drain, mash, add flour, beaten egg, little salt, pepper. Mix well, form in little balls, and fry in hot drippings.

MRS. IRVING M. WEIMER.

Parsnips (Fried).—Wash and peel parsnips and cook them whole in salt water until tender then drain and slice lengthwise in slices about ⅓ inch thick. Dip in egg and cracker-crumbs and fry a light brown.

MRS. CHARLES SCHAEFER.

Rice.—Wash and cleanse the rice. Then pour boiling hot water on it—half a gallon of water to one cup of raw rice—and let it boil without stirring it for from twenty-five to thirty minutes, according to the quality of your rice. When the kernels, although each seems separate and independent, are soft, pour off the water, return it to the fire and let it steam until it seems dry. Then your rice is done and it may be served with sugar and cream, or with sugar and powdered cinnamon. Or it may be left plain and served with browned bread crumbs.

MRS. CHARLES SCHAEFER.

Rice Croquettes.—Wash one-half cup rice and put in double boiler with one pint of milk. Cook until thick, add yolks of two eggs and beat until smooth. When cool form in oblong balls, dip in egg then bread crumbs and fry in boiling fat.

Rice Croquettes (Sweet).—2 cups cooked rice, 2 or 3 tablespoons of milk, 2 tablespoons of butter, ½ teaspoon of salt, 1 egg, 2 tablespoon of sugar, grated rind of ½ lemon. Warm rice in a double boiler with enough milk to moisten it. Add butter, salt, sugar,

lemon and beaten egg, and cook until the egg thickens. Spead mixture on a plate. When cool shape into balls making a depression like a nest in each. Roll in crumbs, egg and crumbs again. Fry in deep fat, drain and place a cube of jelly in each and serve.

CORA ALBERTSEN.

Rice.—Place 1 cup of washed rice in a double boiler, add a pinch of salt and cover with water. When the rice has boiled good and consumed all the water, turn in to a strainer and rinse with cold water, thus leaving each grain distinct. Then put back in double boiler, cover with milk and add a large piece of butter, stir occasionally with a silver fork. Add more milk as needed and cook until tender.

MRS. GEORGE ELDREDGE.

Rutabagoes.—Peel and dice as many rutabagoes as you wish to serve. Take 1 pound of beef ribs or spare-ribs for two people and boil with the rutabagoes for 3 hours. ½ hour before serving add 2 medium-sized potatoes sliced. Boil the juice down enough so it can all be mashed together, after taking the meat out, to the consistency of mashed potatoes. Turnips can be cooked in this way, also. They can also be cooked until tender and a few tablespoons of butter and the juice boiled down until they are brown.

MALINDA KREIGSMAN.

Spaghetti with Tomato Sauce.—Cook one box of spaghetti same as for creamed spaghetti. Take one quart can of tomatoes, two slices of onions, four cloves, cook one-half hour, then put this through colander. Put two tablespoons of butter in skillet and add two tablespoons of flour and when blended add strained tomatoes. Boil, then pour over spaghetti. Heat thoroughly and serve. MRS. FRANK HECKMAN.

Stuffed Peppers.—Take 2 large, green peppers, boil tender, cut in ½, and take out the pulp. Mix 1½ cups of tomatoes with bread-crumbs and a little onion. Stuff the peppers; season, and bake brown.

Peoria, Ill. EDNA A. THOMAS.

Stuffed Peppers.—Take cold, chopped meat, raw tomatoes, and onions, according to how many peppers used. Add 2 eggs, cracker-crumbs, and salt. Put in peppers, which have had the seeds removed. Cut top off to make a lid. Fill with mixture and put lid on with a toothpick. Bake in pan with water and left-over gravy. MAE MCCARRON.

Stuffed Tomatoes.—Cut a slice from the stem end of 12 smooth, ripe, and solid tomatoes, and scoop out the soft pulp with a small spoon. Mince a small onion, and fry it slightly: add a gill of hot water, the tomato pulp, and 2 ounces of cold veal, chicken, or ham, chopped fine. Simmer slowly, and season with pepper and salt. Stir into the pan cracker-crumbs enough to absorb the moisture. Take off from fire, and let it cool. Stuff the tomatoes with this mass. Sprinkle dry crumbs over the top and add a bit of butter to the top of each. Bake until slightly brown on top, and serve hot.

Springfield, Ill. MRS. JOHN A. NEW.

Stuffed Tomatoes.—Mix ½ pint of stale bread-crumbs, ½ cup of finely-chopped nuts, 1 grated onion, 1 level teaspoonful salt, a saltspoonful of pepper, 1 tablespoonful of butter, melted. Cut the stem end from 6 tomatoes, take out seeds and centers. Stuff the tomatoes with the mixture and stand in a baking pan with a little water, and bake in a quick oven 30 minutes, basting once or twice.

Clinton, Iowa. MRS. L. P. SAENGER.

Sweet Potato Balls.—Wash and boil sweet potatoes with peeling on; when tender, peel and mash fine; roll in balls about size of an egg, then roll in egg and fine cracker-crumbs; fry in plenty of butter and lard mixed, until brown.

MRS. BEN J. EPKENS.

Sweet Potatoes in Blankets.—1 can sweet potatoes (Blue Ribbon), 15 cents worth sliced bacon; form the canned potatoes in the shape of a medium-sized sweet

potato, season with salt and pepper, fasten a slice of bacon around each, using a wooden toothpick to hold it in place. Put potatoes in a baking dish with ½ cup of water and bake until brown (about 1 hour). May use the uncooked potatoes, when in season. Serve without removing the bacon.

MRS. G. N. WEBER.

Sweet Potatoes Candied.—Peel and slice thin enough sweet potatoes to fill a quart pan. Pour over them a cup of rich, sweet milk, a scant tablespoonful of butter, and ⅓ cup of sugar. Grate nutmeg over them. Bake in a hot oven.

ELIZABETH CHAPMAN.

Sweet Potato Croquettes.—3 cups of hot, riced sweet potatoes; ½ teaspoon of salt, a little pepper, and 3 tablespoons melted butter; 1 egg shape, roll in flour, dip in white of egg and roll in bread-crumbs, and fry; if they are too stiff, add a little milk. Make a white sauce and add a little parsley, cut fine, and pour around croquettes when ready to serve.

MISS CLARA SPENGLER.

Sweet Potatoes, Southern Style.—Peel and cut the sweet potatoes lengthwise in ½-inch slices. Place 1 layer in a large, shallow, granite pan. Add a little water, about ½ inch in the pan, salt to taste, and for 4 persons use ¼ cup butter and ½ cup brown sugar. Cover, and cook the water, butter, and sugar into the potatoes, and when brown turn them. When tender, lift out and place others in. To have them delicious use very little water and a generous amount of butter and sugar.

MRS. IRVING WEIMER.

Sweet Potato Puff.—Into 2 cupfuls of boiled, mashed sweet potatoes whip 2 well-beaten eggs, ½ pint milk, 2 tablespoons melted butter, and seasoning of salt and pepper. Mix well, pour into a well-buttered dish, and bake in a moderate oven for ½ hour.

MRS. G. N. WEBER.

Tomatoes Fried.—

If you would fry tomatoes right,
Select large ones, clean and bright;
Slice them as thick as are your thumbs,
And roll them well in cracker-crumbs:
Add salt and pepper to the taste,
A little sugar, too, in haste;
Then, with a fire hot and bright,
Heat well your pan, and do not slight
The lard and butter, lest it burn.
When browned on one side, overturn;
And when, at last, both sides are done,
Hot from the spider, give us one.

Peoria, Ill. MRS. R. P. LORENZ.

Mashed Potatoes, Creamed and Browned.—Peel 6 or 8 large potatoes, and cut into small dice of uniform size, dropping them into cold water as you cut them. Add a pinch of baking soda to a cup of cream (or milk), heat in a double boiler, then stir in 2 tablespoonfuls of butter, worked smooth with a generous teaspoon of corn starch. Season with salt and pepper. Drain the potatoes, stir them into the white sauce; turn all into a buttered baking dish. Sprinkle with grated cheese, then fine bread-crumbs. Bake ¾ of an hour. Cover dish for ½ hour. Uncover, and brown.

Minneapolis, Minn. ALMA H. SMITH.

CHEESE DISHES

"A delicate odor as ever hit my nostril."—*Pericles.*

Cheese Croquettes.—3 tablespoons butter, 1½ cups mild cheese, grated; ¼ cup flour, ⅔ cup milk, yolks of 2 eggs, salt and pepper, a few grains cayenne. Make a thick, white sauce, using butter, flour, and milk; add yolks of eggs, and stir until well mixed; then add cheese. As soon as grated cheese melts, remove from fire and season with salt, pepper, and cayenne. Spread in shallow pan, and cool. Turn on a board, cut in small squares or strips, dip in crumbs, eggs, and crumbs again; fry in deep fat, and drain on brown paper.

Domestic Science, Bradley Institute,
Peoria, Ill. MISS HELEN M. DAY.

Cheese Canapes.—Toast circular pieces of bread; sprinkle with a thick layer of grated cheese; season with salt and cayenne. Place on a tin sheet, and bake until cheese is melted. Serve at once.

MISS HELEN DAY.

Cheese on Toast.—Cut in small pieces ½ lb. of cream cheese and add 1 pint of milk; let come to a boil, and remove from fire, and stir in 3 well-beaten eggs. Heat, but do not boil. Serve on toast piping hot.

MRS. RALPH LORD.

Cheese Wafers.—Take wafer crackers, sprinkle with grated cream cheese and dash of paprika. Put in oven and leave until cheese is melted and brown. Serve with salads.

Dream Cakes.—Spread some thick mayonnaise on a very thin slice of cream cheese; put this between 2 slices of crustless bread, and fry in butter on both sides to a golden brown. Nice for chafing dish.

MRS. PHIL H. SIPFLE.

Welsh Rarebit.—Make a white sauce with 1 tablespoon butter, 1 of flour, and enough rich milk to make creamy sauce. Then add a heaping coffee cup of cream cheese, cut into bits; salt and a little red pepper. Stir in the cheese, and boil until it is melted and as thick as desired. Serve on toast or wafer crackers.

Jacksonville, Ill. MINNIE BALCKE.

Welsh Rarebit (Rich).—½ lb. American cream cheese, 1 tablespoon butter, 2 eggs, ½ cup cream, salt and pepper. Cut cheese into small pieces, and put in blazer; stir as it heats. As soon as it begins to melt, add butter; when it begins to look smooth, add eggs, beaten, and then cream. Cook until smooth and of desired consistency. Serve on toast or wafer crackers.

Jacksonville, Ill. MINNIE BALCKE.

EGGS

"Mine honest friend,
Will you take eggs for money?"
"No, my lord, I'll fight."
—*Shakespeare.*

Baked Eggs, with Thin Cream.—Butter muffin or gem pan; sprinkle with cracker-crumbs; slip in egg carefully, seasoned with salt and pepper, and cover with 2 tablespoonfuls thin cream. Bake in moderate oven until of jelly-like consistency. Do not bake until tough and hard.

Peoria, Ill. EDNA A. THOMAS.

Baked Eggs.—Put 2 cups hot cream sauce in a wide, shallow, baking dish; drop the eggs in this sauce, side by side; season with salt and pepper; sprinkle over the top a handful of grated cheese. Bake in the oven about 10 minutes, or until the egg is set.

MRS. PHIL. H. SIPFLE.

Creamed Eggs.—White Sauce.—1 tablespoon butter, 1 large tablespoon flour, 1 cup milk, ¼ teaspoonful salt. Poach 4 eggs. Place on slices of toast, and cover with white sauce. On each egg put a dash of paprika, and a teaspoon of grated cheese.

MRS. H. W. HIPPEN.

Cinnamon Toast.—For this the bread should be at least a day old. Cut in ¼-inch slives. Remove crusts, toast quickly, spread with butter and sprinkle very thickly with powdered sugar and cinnamon. Place in oven a moment to blend the flavors. Serve very hot.

MRS. WALTER FLUEGEL.

Deviled Eggs.—Boil the eggs 20 minutes; shell, and cut in halves. Take out yolks, and mix the yolks with ground mustard, salt and pepper, vinegar and butter to taste. Put the mixture into the whites, and serve. Put together with toothpicks.

MISS ELLA MEINEN.

Egg Timbales.—Beat 6 eggs well with fork; add 1 teaspoon salt, 1 speck of pepper, 1 teaspoon chopped parsley, ¼ teaspoon onion juice. Beat again, and add 1½ cups milk. Pour into 6 well-buttered timbale moulds, and place in pan of hot water, and cook in moderate over 20 minutes. Turn out and serve with tomato sauce.

Sauce.—Melt 2 tablespoons butter; add 2 tablespoons flour and 1 pint strained tomatoes; also slice of onion, 1 small bay leaf, 1 teaspoon salt, 1 speck of pepper, 2 cloves, a bit of mace. Simmer 15 minutes; strain, and serve. Mrs. J. H. Brooks.

French Toast.—½ pin sweet milk, one egg well beaten. Stir well and in the mixture dip slices of bread or coffee cake and fry on a buttered griddle a light brown. Serve rolled in powdered sugar or with maple syrup.

Malinda Kreigsman.

Golden Rod Eggs.—Boil 6 eggs hard, dice whites and add to white cream sauce made with 1 pint milk and 2 tablespoons of butter and 2 tablespoons of flour. Season with salt and pepper. Sprinkle top with yolks pressed through a fruit press. Nice served on toasted bread or served as vegetable.

Malinda Kreigsman.

Ham Omelette.—Have ready 1 cup of cold boiled ham chopped fine, take six eggs and beat separately, to the beaten yolks add one-half cup cream or rich milk, seasoning to taste and then the beaten whites. Pour ½ of mixture in hot, well-buttered frying pan, then the chopped ham and over all the remaining eggs. When set turn carefully with spatula or pan-cake turner until well baked. Place on hot platter and then serve. Will serve eight people.

Mrs. Walter Fluegel.

Lemon Toast.—Cut thick slices of bread, and cut into squares about half through on one side; toast, and spread well with butter on cut side, while hot. Beat up whites of eggs sweeten and add a little lemon juice;

heap on the buttered toast, and brown delicately in oven. Place on serving plate, and pour around the toast a little hot milk to soften. For 1 egg white, use ½ tablespoonful sugar and ½ teaspoon lemon juice. This is a very appetizing and attractive way in which to serve egg and toast to invalids.

MRS. A. W. HINNERS.

Nest Egg.—Cut a stiffly-beaten egg-white upon a piece of buttered toast, and in the center of the white of egg drop the yolk. Put into the oven to brown lightly.

MINNIE B. EHRLICHER.

Omelet.—6 eggs, whites and yolks beaten separately; ½ pint milk, 6 teaspoonfuls of cornstarch, 1 teaspoonful baking powder, a little salt; add whites, beaten to a stiff froth. Cook in butter.

MRS. TRAEGER.

Plain Omelette.—3 eggs, well beaten; 3 tablespoons sweet milk, pinch of salt, dash of pepper and paprika; mix well. Have frying pan hot, melt half butter and lard, pour in the mixture. Keep bringing each fold toward you with a fork until firm, then fold on the hot platter, and serve at once.

Chicago, Ill. MRS. H. L. PHILLIPS.

Poached Eggs.—Have in a shallow pan the water just at boiling point, having put in ½ a teaspoonful of salt and tablespoonful of vinegar. Drop eggs in 1 at a time, being careful to keep separate from one another. When nicely set, in about 5 minutes, dip out with skimming spoon and place on slices of warm toast. Garnish with parsley.

DORA ALBERTSEN ROMPEL.

Snow Eggs.—Beat the whites of six eggs very stiff, place in well-buttered pie pan, make six small dents in the whites and in each one place a whole unbroken yolk and a bit of butter. Season to suit taste and bake 10 minutes in medium oven. Serve at once.

MRS. WALTER FLUEGEL.

Scrambled Eggs.—6 eggs, 4 crackers, 8 tablespoons of milk, ¼ teaspoon salt, pinch of white pepper, 2 tablespoons of butter. Roll crackers and add milk. Beat the eggs without separating and add to milk and crackers. Add the other ingredients, mixing thoroughly. Melt the butter in frying pan and pour in mixture. Stir constantly until it is soft and creamy throughout.

MRS. CHARLES SCHAEFER.

BREAD

"Now, therefore, I pray thee, hearken thou also unto the voice of thine handmaid, and let me set a morsel of bread before thee; and eat, that thou mayest have strength when thou goest on thy way."—*Bible.*

TIME TABLE OF COOKING

Baking

Bread.—(Steamed) brown, 3 hours.
Beans.—Soaked and boiled, 3 to 4 hours.
Bread.—White loaf, 45 to 60 minutes. Graham, 35 to 45 minutes.
Biscuits.—Raised, 12 to 20 minutes.
Baking powder, 12 to 15 minutes.
Cake.—Layer, 15 to 25 minutes.
Loaf, 40 to 60 minutes.
Sponge, 45 to 60 minutes.
Plain, 30 to 40 minutes.
Fruit, 2 to 3 hours.
Cookies.—6 to 10 minutes.
Custard.—Baked in cups, 20 to 25 minutes.
Ginger Bread.—25 to 35 minutes.
Graham Gems.—30 minutes.
Pudding.—Rice and Bread, 45 to 60 minutes.
Rice and Tapioca, 1 hour.
Indian, 2 to 3 hours.
Steamed, 1 to 3 hours.
Steamed Plum, 2 to 3 hours.
Pie Crust.—About 30 minutes.
Potatoes.—1 hour.

BREAD

Leavening Formulas.—A practical housekeeper needs to be able to formulate recipes. In preparing quick bread she must know the required consistency of flour mixtures—that is, the approximate proportion of moisture and flour, and the proportion of leavening, seasoning and shortening materials to use with flour; ½ tea-

spoonful of baking soda to one cup of sour milk. ½ teaspoon baking soda to 1 cup of molasses. 2 teaspoons of baking powder to 1 cup of flour when no eggs are used. When eggs are used reduce quantity of baking powder by ½ teaspoon full for each egg. 2½ teaspoons baking powder to one cup of coarse flour when no eggs are used. ¼ teaspoon of salt to one cup of flour. 1 tablespoon of fat to 1 cup of flour.

Apple Cake (Apfel Kuchen).—1½ cakes Fleischmann's yeast, 1 cup milk, scalded and cooled; 1 tablespoonful sugar, 3½ cups sifted flour, ¼ cup butter, ½ cup sugar, 2 eggs, ¼ teaspoonful salt, 5 apples. Dissolve yeast and 1 tablespoonful sugar in lukewarm milk, add 1½ cups flour to make a sponge, and beat until smooth. Cover and set aside in a warm place until light—about ¾ of an hour. Have sugar and butter well-creamed, add it to sponge. Then add eggs well-beaten, rest of flour, or enough to make a soft dough, and salt. Knead lightly. Place in well-greased bowl. Cover and set aside to rise—about 2 hours. Roll ½ an inch thick. Place in 2 well-greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about ½ hour. Bake 20 minutes. Keep covered with pan first 10 minutes, in order that the apples may be thoroughly cooked.

Apfel Kucheon.—Make a biscuit dough of 1 cup of flour, 1 teaspoonful of lard, 1 teaspoonful of baking powder, salt and milk enough that will make a dough that will roll out. Pare 6 apples, and slice rather small; place on top of dough that has been rolled out and placed in pie tin. Cream together 1 cup of sugar, 1 tablespoon of flour, 1 cup of milk, small bits of butter and cinnamon. An added egg makes this very good. Pour over and bake ½ hour.

MRS. CHARLES SCHAEFER.

Bread.—Pare and boil until soft, 2 medium-sized potatoes. Scald with the potato water 1 large spoonful

of flour, and add the potatoes, mashed finely. When cool enough, add a cake of good, dry yeast that has been well-soaked in warm water; let this stand from noon until night in a warm place to rise. Then add to this a good tablespoonful of salt and a pint of warm water, and flour to make a stiff batter; beat well. (I sometimes add to this a little sugar.) Let stand in a cool place until morning. It is a good plan to stir this well occasionally when it is getting light and foamy. In the morning add 1½ or 2 pints of luke-warm water, and knead to a stiff dough—don't be afraid to knead well and a long time, adding all the flour the dough will take—let stand until light, and knead well again; let rise again, and divide into loaves, kneading well again. When the loaves are light enough, bake in a moderate oven from 1 hour to 1 hour and 5 minutes. This makes 6 loaves.

MRS. ANNA K. WORNER.

Bread, White.—(Quick Method).—I cake Fleischmann's yeast, 1 quart luke-warm water, 2 tablespoonfuls sugar, 2 tablespoonfuls lard or butter, melted; 3 quarts sifted flour, 1 tablespoonful salt. Dissolve yeast and sugar in lukewarm water. Do not allow it to stand more than 10 minutes. Add lard or butter, and ½ the flour. Beat until smooth, then add balance of the flour, or enough to make dough that can be handled, and the salt. Knead until smooth and elastic. Place in greased bowl, cover, and set aside in a moderately warm place, free from draft, until light—about 2 hours. Mould into loaves. Place in well-greased bread pans, filling them ½ full. Cover, and let rise 1 hour, or until double in bulk. Bake 40 to 50 minutes.

NOTE.—Two cakes of yeast may be used in this recipe with advantage to the bread and a saving of time.

Bran Bread.—2 cups sterilized bran, 2 cups graham flour, 2 cups flour, 1 cup sugar, 2 cups butter milk, ½ cup dark molasses, 2 level teaspoons soda, 1 level teaspoon salt, 1 egg, well beaten, 1 cup broken nut

meats. Mix all dry ingredients together and all the wet ingredients together. Put the soda in the buttermilk, mix all well. Put into greased pan and bake 1 hour and 20 minutes. If desired 2/3 cup of raisins may be added. MRS JOHN ZERWEKH.

Bread (Brown).—1½ cups graham flour, 1½ cups white flour, ¾ cup rye flour, 1 cup New Orleans molasses, 2 cups sour milk, 2 scant teaspoons soda, 1 scant teaspoon salt. Fruit, if desired. Steam in baking powder cans 3 hours. MRS. C. E. OSWALD.

Bread (Brown).—1 cup graham flour, 1 cup rye flour, 1 cup corn meal, 1 cup sour milk, 1 cup molasses, 1 tablespoon lard or butter, 1 teaspoon salt, 1 teaspoon soda. Steam 2 hours.

Quincy, Ill. MRS. T. HEATH.

Bread (Brown).—1 cup graham flour, 1 cup whole wheat, ½ cup corn meal, 1 cup seeded raisins, 1 cup molasses, 1 teaspoon salt, 1 teaspoon soda, 1 cup sour milk. Add raisins last; steam 3 hours in baking powder cans, then bake ½ hour.

MRS. J. D. CONAGHAN.

Bread (Fleischmann's Nut).—1 cake Fleischmann's yeast, 1 cup milk, scalded and cooled; 1 tablespoon sugar, ¾ cup chopped walnuts, 2 tablespoonfuls lard or butter, ⅓ cup sugar, whites of 1 egg, 3 cups sifted flour, ⅓ teaspoonful salt. Dissolve yeast and 1 tablespoonful sugar in lukewarm milk. Add 1¼ cups flour and beat thoroughly. Cover and set aside in warm place 50 minutes, or until light. Add sugar and lard, or butter, creamed; white of egg, beaten stiff; nuts, remainder of flour, or enough to make a dough, and lastly the salt. Knead well. Place in greased bowl. Cover and set aside for about 2½ hours to rise, or until double in bulk. Mould into a loaf or small finger rolls, and fill well-greased pans ½ full. Let rise again until light—about 1 hour. Loaf should bake 45 minutes. Recommended by

MRS. C. J. AYDELOTT.

Bread (Graham).—To a large cup of yeast sponge add 1 quart of warm water, a teaspoon of salt, a tablespoon of sugar, 2 tablespoons of table syrup, and a quart of graham flour; add white flour and mix. Turn on board and knead more white flour in the dough. Do not work as stiff as white bread; return to well-greased bowl and set in a warm place to rise. Form into loaves, and let rise just ½ hour. Bake in a moderate oven 1 hour. MRS. E. B. SANBORN.

Bread (Graham Nut).—1 quart graham flour, 1 cup light brown sugar, 1 cup nut meats, 1 teaspoon salt, 1 teaspoon baking soda, dissolved in warm water; 1 cake compressed yeast. Soak yeast in warm water until dissolved, then stir in the other ingredients and mix with slightly warm water to a sponge; let this rise until light, and stiffen with white flour to a soft dough, then work as other bread.

MRS. JOHN RUST.

Bread (Graham Nut).—½ cup butter, ½ cup sugar, 2 eggs, ½ cup New Orleans molasses, 2 cups sour milk, 1 teaspoon soda, 1 cup white flour, 3 cups graham flour, ½ teaspoon salt, ¾ cup black or English walnuts. This makes 2 small loaves, or can be baked in a sheet like ginger bread. Baked without the nuts it makes a very nice brown bread.

MRS. A. W. HINNERS.

Bread Cake.—2 cups sugar, 1 cup butter and lard, 2 cups sponge, 1 lb. raisins, 1 cup nuts, 3 eggs, 1 teaspoon cloves, 1 teaspoon soda, 1 glass jelly, put in last. Let raise 1 hour. Bake 1 hour.

Champaign, Ill. MRS. A. WASCHER.

Coffee Cake.—1 quart milk (warm), 2 quarts flour, sifted 3 times; 15 tablespoons sugar, 15 tablespoons melted lard, 2 eggs, 1 square compressed yeast. With this same dough I make apple cake, cinnamon rolls, light doughnuts, currant bread, etc. You may use any kind of fruit you like.

Denver, Colo. MRS. JOHN LOOK.

Coffee Cake.—Let 1 cake of compressed yeast dissolve for 15 minutes in ¼ cup luke warm water, to which a teaspoon of sugar has been added. While this is dissolving, pour 1 cup of hot water on 1 cup mashed potatoes (left from dinner), and stir over fire until all lumps in the potato have disappeared; while hot, stir in 1½ cups sifted flour. Let this stand until it is lukewarm, and then stir in the dissolved yeast cake. Set in a warm place, and let it rise. When it has raised to double its original size, add to it the following: 1½ cups warm water, ¾ cup melted butter and lard (half and half), 2 whole eggs, or the yolks of 3 (the yolks are preferred); 1 tablespoon salt, ¾ cup sugar, and 7 cups flour. Work this until the dough leaves the fingers easily, set in a warm place to rise (about 3 hours); then divide the dough into 5 parts, roll out, and put in pie pans; let rise once more, then spread on melted butter, sugar, and cinnamon; bake in a moderate oven. The flour in this recipe is measured after sifting.

MRS. PHIL. H. SIPFLE.

Coffee Cake.—Knead and roll out bread sponge, adding lard and butter, 1 egg, and ½ cup of sugar. Make thick enough to split. Spread with pared, boiled apples, sliced; raisins, currants, and cinnamon, also citron. Cover top with chopped peanuts and sugar.

Chicago, Ill. MRS. MARTZ.

Coffee Cake.—⅓ cup sugar, 1 egg, 1 large teaspoonful butter, 1 cup sweet milk, pinch of salt, 2 tablespoonfuls baking powder, enough flour to make a stiff batter. Put into baking pan and cover top with sugar, butter, and cinnamon. Bake in moderate oven 20 minutes. Cut in squares and serve with sauce on page 153.

Topeka, Ill. MRS. G. H. BARTEL.

Coffee Cake, Raisin.—1½ tablespoons lard or butter, 3 tablespoons of sugar—cream these. 1 egg, 1 cup sweet milk, ¼ teaspoon salt, 2 cups flour, 3 large tablespoons of sponge, ½ cup small raisins; put in good

size pan, pour melted butter over top, sprinkle with sugar and cinnamon, and bake in moderate oven.

Mrs. K. Epkins.

Coffee Cake Filling.—1 cup sugar, ½ cup butter, ½ cup flour, 1 egg, 3 tablespoons milk; flavor with vanilla. Boil together until thick; when cool, spread on cake when ready to bake.

Corn Bread (Peanut Butter).—¾ cup yellow corn meal, ¾ cup flour, ½ cup sugar, 1 cup milk, 1 egg well beaten, 1 rounding tablespoon shortening, ½ teaspoon salt, 2 teaspoons baking powder, ½ cup Beechnut Peanut Butter. Cream the peanut butter and shortening, add sugar, milk and egg. Add meal, flour, salt, baking powder, sifted together. Stir, beat well, and turn into well greased shallow pan. Bake about 30 minutes in moderate oven. Marian Koeneke.

Christmas Raisin Bread.—Make a sponge at noon with 1 quart flour and milk or water, 1 cup good, soft yeast; set to rise. In the evening, when this is very light, have ready 4 quarts warmed flour; in center of this put the light sponge, 1 cup shortening, 1½ cups sugar, salt to taste, ½ teaspoon each cinnamon and nutmeg, 1 lb. each raisins and currants, which have been washed in warm water; citron, if liked; add milk enough to use all the flour, and work into a soft dough-like bread; let rise over night in a warm place. (Potato added to sponge improve it.) Make in moon-shaped loaves, and when light, bake.

Quincy, Ill. Mrs. Wm. Balcke.

Currant Loaf.—Piece of bread dough size of loaf of bread. Add 2 teaspoons cinnamon, 1 teaspoon cloves, 2 eggs, ½ cup lard or butter, 1 cup currants, ½ cup, or cup, raisins; 1 cup sugar, ½ teaspoon soda in hot water.

Harpster, Idaho. Mrs. Charlotte Surridge.

English Bath Buns.—2 cakes Fleischmann's yeast, ½ cup milk, scalded and cooled; 1 tablespoonful sugar, ½ cup butter, melted; 4 eggs, 4 cups sifted flour, ½ tea-

spoonful salt, 5 tablespoonfuls sugar, 1 cup almonds, chopped. Dissolve yeast and 1 tablespoonful sugar in lukewarm milk. Add butter, eggs, unbeaten; flour gradually, and the salt, beating thoroughly. This mixture should be thick, but not stiff enough to handle. Cover and let rise in warm place 1½ hours, or until light. Sprinkle balance of sugar and almonds over top, mix very lightly, and drop into well-greased muffin pans. Cover and let rise until light, which should be in about ½ hour. Bake 15 to 20 minutes in a moderately hot oven. These buns should be rough in appearance.

Kuchen Löpf.—Take enough of your coffee cake dough to make a coffee cake. Add 2 eggs, beaten lightly; ½ teaspoon cinnamon, ½ teaspoon nutmeg, ½ cup raisins. Stir until like cake batter. Pour into a greased pan, let rise until about ⅓ again its size, and bake.

MALINDA KRIEGSMAN.

Light Bread Cake.—2 pints of light bread dough, 1 cup of sugar, ¾ cup of butter and lard mixed, 3 eggs, 1 tablespoon cinnamon, 1 teaspoon cloves, ½ teaspoon nutmeg, 1 teaspoon soda, dissolved in 2 tablespoonfuls of sweet milk; 1 cup of raisins, 1 cup of currants. Mix thoroughly with hands. Put in a greased pan. Let stand 1 hour before baking. Bake about 1 hour in a moderate oven. B. F. H.

Madison Rolls.—1 quart flour, 2 egg yolks, 1 teaspoon salt, ½ pint liquid yeast, 3 heaping teaspoons sugar, piece of butter size of an egg, 2 large white potatoes, milk enough to make soft dough. Boil and mash potatoes, and cream them into butter and eggs. Work this smooth, add gradually flour, yeast, milk. Be careful not to get the dough too soft. Knead till light, put in well-greased crock, and place in warm place for 5 to 8 hours. When risen, turn on floured board and roll out an inch thick. Cut with small biscuit tin. Place rolls in greased pan: let rise 1 hour. Bake in quick oven. ELLA H. VELDE.

Nut Bread.—½ cup of scalded milk, ½ cup of water, ½ tablespoon of lard, ½ tablespoon of butter, 1½ tablespoons of molasses, ¾ teaspoon salt, ½ cake compressed yeast, dissolved in 2 tablespoons of water; ½ cup of white flour, ½ cup of entire wheat flour, ½ cup of pecan nuts, ½ cup of candied orange peel. Make your sponge with the white flour, add the first 6 ingredients and let rise; then add nuts and orange peel, knead stiff with wheat flour, shape in loaf, and let rise again. Bake nearly 1 hour.

Lincoln, Ill. MRS. ALVINA REMBE.

Nut Bread.—1 egg, well-beaten; ½ cup sugar, 1 cup milk, 1 cup nut meats, 2½ cups flour, 2 teaspoons baking powder, ½ teaspoon salt. Bake in loaf for about 45 minutes in moderate oven. TENA JANSSEN.

Nut Bread.—4 scant cups of flour, sifted; 4 level teaspoons of baking powder, 1 teaspoon of salt, ½ cup granulated sugar. Beat 1 egg, put 1½ cups of milk in it. Sift above together, put nuts in the flour, make a stiff batter, let rise 20 minutes; let bake 1½ hours. Do not have your oven too hot at the start.

Springfield, Ill. MRS. JESS.

Nut Bread (Loaf).—¾ cup sugar; 1 rounding teaspoonful butter, 2 eggs (yolks and whites beaten separately), 1 cup sweet milk, 1 level teaspoonful salt, 2 cupfuls flour, sifted with 2 rounding teaspoonfuls baking powder; 1 cupful chopped English walnut meats. Mix like a cake batter; put in a greased pan; set in warm place for 45 minutes to rise. Bake in a slow oven with grate in bottom of oven; cover with paper. Bake for 45 minutes. ALICE M. WEIMER.

Nut Bread.—½ cup of sugar, 4 cups of sifted flour, 4 teaspoons of baking powder, ½ teaspoon of salt. Sift these ingredients together and stir in one cup of chopped English walnuts. In another bowl beat 2 eggs in an overflowing cup of milk; stir this in the first mixture, turn into 2 small buttered bread tins. Let stand 20 minutes, and bake ½ hour in moderate oven.

Chicago, Ill. SADIE GADSDEN.

Oat Meal Bread.—2½ cups oatmeal, ½ cup dark molasses, yeast foam—about ¾ of a cake—a handful of sugar, salt. Cook oatmeal well done, and when lukewarm make sponge as for white bread, using white flour to stiffen with and roll with. Bake in moderate oven for an hour or hour and a half.

MRS. JOHN A. NEW.

Oatmeal Bread.—2 cups of oats, 1 tablespoon lard, 1 teaspoon salt. Scald this with 3 cups boiling water and set aside until it cools. ½ cup syrup, 1 teaspoon baking soda. Mix and put in 1 pint of sponge, and thicken with flour. This makes 2 good-sized loaves.

MRS. L. J. ALBERTSEN.

Parker House Rolls.—1 cake Fleischmann's yeast, 1 pint milk, scalded and cooled; 2 tablespoonfuls sugar, 4 tablespoonfuls lard or butter, melted; 3 pints of sifted flour, 1 teaspoonful salt. Dissolve yeast and sugar in lukewarm milk, add lard or butter and 1½ pints of flour. Beat until perfectly smooth. Cover, and let rise in a warm place 1 hour, or until light. Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover, and let rise in a warm place for about 1½ hours, or until double in bulk. Roll out ¼ inch thick. Brush over lightly with butter, cut with 2-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket-book shape. Place in well-greased, shallow pans 1 inch apart. Cover, and let rise until light—about ¾ of an hour. Bake 10 minutes in hot oven.

Parker House Rolls.—1 pint of milk, boiled and cooled; piece of butter the size of an egg, 1 cup fresh yeast, 1 tablespoon sugar, 1 pinch salt, 2 quarts sifted flour. Melt the butter in the warm milk; add sugar, salt, and flour, and let it rise over night. Mix rather soft in the morning, adding enough flour to make the same stiffness as any biscuit dough; roll out not more than ¼ inch thick, cut out with a round cutter, spread soft butter over tops, and fold one half over the other

by doubling it; cover and keep warm until ready for the oven. Bake in a rather quick oven.

Mrs. D. F. Velde.

Parker House Rolls.—Mix 2 cups flour, 2 level teaspoonfuls baking powder, 2 teaspoonfuls of sugar, ½ teaspoonful salt, and sift twice. Work in 2 tablespoonfuls butter with the tips of the fingers. Add gradually ⅔ cup of milk, mixing with a knife until of the consistency of a soft dough. Roll to ⅓-inch thickness, then cut with a round or oval cutter, and crease in the center with the handle of a case knife, first dipped in flour. Brush one-half with melted butter, and fold over. Put in a pan ½ inch apart. Bake in a quick oven 15 minutes. Ella Meinen.

Prune Kuchen.—2 cups sifted flour, 2 tablespoons sugar, ¼ teaspoon salt, 2 level teaspoon baking powder, ¼ cup butter, 1 egg, ⅔ cup milk, ½ pound prunes, 3 tablespoons melted butter, 3 tablespoons sugar. Put through a sieve together, three times, the flour, sugar, salt and baking powder, then work in the butter. Beat the egg, add the milk and stir into the dry ingredients. Turn into a shallow buttered pan and spread the dough evenly in the pan, have the prunes cooked tender, remove stones. Press the prunes skin side down into the top of dough. Brush over with the melted butter, dredge with sugar and cinnamon and bake about twenty minutes. Serve hot.

Mrs. W. P. Herget.

Prune Sauce.—Served with prune kuchen. ½ cup butter, 1 cup sugar, 1 cup prune pulp, white of 1 egg. Cream butter, add sugar, then gradually the mashed and sifted prunes and lastly the white of egg.

Mrs. W. P. Herget.

Rye Bread.—1 cake compressed yeast in ½ cup warm water, 2 quarts rye flour, 1 quart wheat flour, 1 quart water, 4 tablespoons syrup, 6 tablespoons lard or drippings, 1 teaspoon caraway seed; mix and knead well. The dough should be very stiff; if needed, add

more wheat flour. Let rise 2 hours and knead again; let rise about ½ hour, then mold into 3 loaves and let rise ½ hour. Bake 1 hour.

MRS. MALMQUIST.

Stollen, or Klöben.—Dissolve 3 yeast cakes in a pint of lukewarm milk; add a teaspoonful of sugar, and set in a warm place until the yeast rises to the top. Then add 3 cupfuls of flour and 1 teaspoonful of salt, and mix into a soft batter. Cover, and set in a warm place to get very light. Meanwhile take 1 cupful of butter and wash in cold water to extract the salt. Dry, and beat to a cream with 1 cupful of powdered sugar. Then add 4 eggs, 1 at a time, beating vigorously between each egg. Add the grated rind of 1 lemon. Add this to the light sponge with sufficient flour to make a soft dough, and knead until it stops sticking to the hands. Cover, and set aside again until it doubles its bulk. Prepare ½ lb. of seeded raisins, ½ lb. of currants, and ¼ lb. of thinly-shaved citron, and set in a warm place until the dough is light. Then roll the dough out on the moulding board, sprinkle with the fruit, roll up, and knead for a few moments; then cover again, and let it rise from 10 to 15 minutes. Grease 2 long, shallow pans; divide the dough into equal parts, roll each one in an oblong sheet an inch in thickness, double over, and lay in the buttered pans. Cover and let them rise until very light, then bake in a moderate oven.

Granite City, Ill. OLIVIA MAGARET KOTTMEIER.

Schnitz-Brot.—1 lb. seedless raisins, 1 lb. currants, 1 lb. sliced citron, 1 lb. prunes, boiled (with 1 cup juice); 1 lb. of any other kind of dried fruit, such as pears or peaches; 1 lb. or more of chopped nuts, 1 cup molasses; various spices to taste. Make just as other bread, only use double quantity of yeast, and you may take a little more molasses or sugar, if you like it sweeter. Bake in small loaves slowly, an hour or more. This makes from 16 to 18 loaves, and keeps a month or two.

Emden, Ill. ANNA STEEN ZIMMER.

Winter Biscuit.—1 quart milk, 1 cup lard. Place on stove, and bring to a boil; add 1 teaspoon salt; pour into crock and let cool to lukewarm; add 1 yeast cake, dissolved in ½ cup warm water; flour enough to make stiff; then knead on board (until stiff as light bread, before you put it in pans). Put in crock in warm place; cover. In morning, work down, and put in a very cool place; cut off piece of dough and roll out until ½ inch thick, cut with biscuit cutter, place in pan, grease on top, and place over steaming tea kettle 15 minutes. Bake in hot oven. The dough must become chilled before using.

Mrs. John Rust.

Zwieback (German Rusk).—Take a quart of good sponge made with either compressed or hard yeast, and place in a gallon crock. Cream ¾ cup sugar with 3 tablespoons lard and butter; add 3 whole eggs and 1 teaspoon of salt; mix all thoroughly, and add to sponge with 1 cup of warm water. Add flour to mould to a smooth, soft dough. Remove to warm place for about 3 hours, then put on board, mould lightly into small biscuits. Place in large dripping pan, and, when fully risen, bake in a moderate oven 20 minutes. When cold, cut into halves, and place, with crust side down, in a moderate oven, with door open, to dry; when dry, close door and toast a nice brown.

Mrs. E. B. Sanborn.

HOT BREADS, BREAKFAST CAKES, DOUGHNUTS, SHORTCAKES.

"Dinner may be pleasant;
So may social tea;
But yet, methinks the breakfast
Is best of all the three."—*Anon.*

Baking Powder Biscuits.—2 cups of flour, 2 tablespoonfuls lard, 4 teaspoonfuls baking powder, ¾ cup milk and water together, 1 teaspoonful salt. Sift flour, baking powder, and salt together. Rub in lard and add milk and water. Roll on buttered board about 1 inch thick. Cut out and bake.

MRS. CHRIST RINGWALD.

Baking Powder Biscuits.—3 cups of flour, 3 level teaspoons of baking powder, ¼ to ½ cup of shortening, about 1 cup of milk, 1 teaspoon of salt. Sift together flour, baking powder, and salt; then work in shortening; then mix to a dough with liquid; knead lightly and roll into a sheet and cut. Bake about 15 minutes.

LOUISE SMITH.

Baking Powder Biscuits.—1 quart flour, 3 heaping teaspoons baking powder, 1 teaspoon salt, lard size of an egg, ½ teaspoon soda in 1 pint sour milk, add water if needed, enough to make a soft dough. Roll and cut with biscuit cutter. Bake from 12 to 15 minutes.

MRS. URBAN J. ALBERTSEN.

Biscuits (Drop).—2 cups of flour, 4 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons fat, ¾ cup milk. Mix the dry ingredients; then work the fat into the mixture with the tips of the fingers or cut in with knives. With a knife mix the liquid with the dry ingredients. The mixture is of proper consistency when it may be dropped from the spoon without spread-

ing. Drop by spoonfuls into oiled muffin tins. Bake in hot oven from 12 to 15 minutes.

Buckwheat Cakes.—To start: At noon soak ½ cake of yeast foam in about 1 cup water. Make a batter of this and let rise until evening. Then use 1 part buckwheat flour to 1 part wheat flour. Add a little salt and 2 tablespoons syrup. Let rise over night, and in the morning add ½ teaspoon soda, dissolved in a little warm water.

Chocolate Muffins.—1 scant cup sugar, 1½ cups flour, ½ cup cold water, 2 tablespoons butter, 3 tablespoons cocoa, 1 teaspoon baking powder, ½ teaspoon vanilla. Cream butter and sugar, sift cocoa and baking powder with flour. Bake in muffin pans 20 minutes.

MRS. FLORENCE RYAN.

Corn Bread.—1 cup wheat flour, 2 cups yellow corn meal (Blue Ribbon), 3 level teaspoons baking powder, 2 tablespoons sugar, ½ teaspoon salt, 1 egg, beaten light; 1½ cups milk, 2 tablespoons butter or lard. Sift flour, meal, salt, sugar, and baking powder several times. In another dish combine egg, butter, and milk. Stir in the flour, prepared as above, and beat until smooth. Let stand a few minutes. Bake in a moderate oven.

ULRICKA JANSSEN.

Corn Bread.—1 cup flour, 1 cup corn meal, 1 egg, 1 cup milk, 1 teaspoon salt, 3 teaspoons baking powder, 2 tablespoons melted butter, 1 tablespoon sugar.

MRS. E. R. PEYTON.

Corn Bread.—2½ cups of corn meal, 1 cup of sour milk, ½ teaspoon baking powder, a pinch of soda, 1 egg, a pinch of salt, 1 tablespoon of hot lard.

MRS. KATHERINE KUMPF.

Corn Meal Cakes.—1 cup flour, ½ cup corn meal, ¼ cup sugar, ½ teaspoon salt, ½ teaspoon soda with 1 cup sour milk, or 2 teaspoons baking powder to 1 cup sweet milk; 1 egg, 1 tablespoon butter or drippings. Mix dry ingredients thoroughly in order given.

LOUISE BROOKS.

Crullers.—1 cup sugar, 1 cup milk, 3 eggs, 3 tablespoons melted butter, ½ teaspoon nutmeg, 2 tablespoons baking powder. Enough flour to roll it out. Cut, and fry in hot lard.

Peoria, Ill. MRS. FRED GRONDENBERG.

Date Muffins.—⅓ cup butter, ¼ cup sugar. 1 egg, ¾ cup milk, 2 cups flour. 3 level teaspoons baking powder, ½ teaspoon salt, scant ½ pound dates. Cream butter, add sugar and eggs, beaten light. Sift three times together, flour, baking powder and salt and add these to first mixture, alternately with the milk. Beat thoroughly and add dates, stoned and cut in pieces. Bake in a hot oven in a well buttered muffin pan.

MRS. W. P. HERGET.

For Doughnuts.—When the fat is of the right heat it will cease to bubble, and be perfectly still. For those who do not like greasy doughnuts, use only beef suet, which is clean and healthy. Get from the meat market nice, clean, whole leaves, which cut up in small pieces; put in kettle and render like lard. Doughnuts thus cooked are more digestible and of a better flavor than when cooked in lard.

Doughnuts.—1 cup sugar, yolks of 3 eggs; cream sugar and yolks of eggs together; add 3 tablespoons melted butter, 1 cup sweet milk; then add the stiffened whites of 3 eggs, 2 heaping teaspoons baking powder; flour enough to make soft dough.

Peoria, Ill. MRS. P. A. BERGNER.

Doughnuts.—1 cup sugar, 2 eggs, 1 teaspoon melted butter, 1 cup sour milk, ½ teaspoon soda, 1 teaspoon nutmeg, 1½ teaspoons baking powder, little salt, flour to roll. Beat eggs, add sugar, salt, melted butter, sour milk with soda dissolved in it, nutmeg and baking powder, add enough flour to roll and fry in hot lard.

MALINDA KREIGSMAN.

Doughnuts, New England.—Scant cup granulated sugar, rounding tablespoon lard, cup full sweet milk, 2 eggs, ¼ teaspoon salt, ¼ teaspoon nutmeg, 4 cup

fulls of flour, 4 rounding teaspoons of baking powder, sifted with 2 cups of the flour. Mix sugar and lard, add the well beaten eggs and mix thoroughly; then add other ingredients, first beating in the baking powder with two cups of the flour and then adding the rest of the flour. Roll out ¼ inch thick, cut, and fry in hot lard.

MRS. CHARLES SCHAEFER.

Fritters.—1 pint sweet milk, 2 beaten eggs, 1 quart flour, 3 teaspoonfuls baking powder, and salt to taste. Fry a golden brown in deep fat, and serve with maple syrup. 1 cupful of apples can be added to the above batter, if desired. MRS. HENRY GEBHARD.

Fritters.—Beat the yolks of 2 eggs; add 1 tablespoonful sugar and 1 cup warm milk; then add 1½ cups flour, with 1 teaspoonful of baking powder; lastly add the whites, beaten to a stiff froth. Drop by spoonfuls in smoking, hot fat. Drain, then sprinkle with powdered sugar. MISS SENA ABRAHAMS.

Flying Leaves.—1 egg, pinch of salt, 2 tablespoons sweet cream, put in flour and work as stiff as noodle dough. Roll out thin as noodles, cut in 3 or 4-inch squares, drop in skillet of hot lard; when done, sprinkle with powdered sugar and cinnamon.

MRS. LOUIS WIEBURG.

Fried Cakes.—1 lb. flour, ½ cup sugar, ¼ lb. butter, 3 or 4 eggs, 1 teacup milk, 1 cake compressed yeast, salt to taste. Have flour in earthen dish large enough to work dough; soak yeast in milk, and stir in center of flour, using just enough flour to make soft dough; let rise, add butter, egg, sugar, and salt, and work rest of flour to this, working for ½ hour. Let rise again until very light, turn on warm bake board, draw down towards you until 1 inch thick—do not use rolling pin; cut any size, put on warm board again, and let rise. Bake in deep lard with cover. After baked, sprinkle with powdered sugar.

MRS. H. P. WEYHRICH.

Gems, Bran.—2 cups of bran, 1 cup of flour, 1 teaspoon soda, 1½ cups of sour milk, ¼ cup of butter, a pinch of salt, 3 tablespoons molasses. Bake in moderate oven in gem pans.

MRS. MARY WOOST.

Gems, Graham.—2 eggs, beaten; 1½ cups milk, 1 teaspoon salt, 6 cups graham flour, 1½ cups water, 1 tablespoon sugar, 1 tablespoon butter, 2 heaping teaspoons baking powder.

MRS. MAE BEATH.

Gems.—2 cups flour, 2 teaspoons baking powder, 4 teaspoons sugar, butter the size of a walnut, 2 eggs, milk to make a nice batter, not too thin. Bake 20 minutes.

MRS. URBAN ALBERTSEN.

Graham Griddle Cakes.—2 cups flour, 2 level teaspoonfuls baking powder, 1 cup graham flour, 1 tablespoonful sugar, 2 eggs, well-beaten; a little salt, milk enough to make a thin batter.

MRS. HENRY VAN HORN.

Hard Sauce.—Cream ⅓ cup butter, add gradually, 1 cup powdered sugar, 4 tablespoons boiling water, one at a time. Beat for 5 minutes, add 1 teaspoonful vanilla and beaten egg white. Put in serving dish, and set in a cool place. (The water and egg whites may be omitted.)

MRS. A. A. SIPFLE.

Muffins.—2 cups flour, 2 level teaspoons baking powder, ½ teaspoon salt, 2 eggs, 1 cup milk, 1 tablespoon melted butter. Take the flour and mix well with baking powder and salt. Add the beaten yolks to the milk, and then put in the butter, and mix all with the flour. Fold in the beaten whites of eggs. Put immediately into hot gem pans, and bake about 20 minutes. Makes 16.

Peoria, Ill. KATHERINE VELDE.

Muffins.—1 egg, 1 cup of milk, 2 teaspoons sugar, 2 cups flour, 2 tablespoons melted butter, 2 teaspoons baking powder. CORA ALBERTSEN.

Muffins, Good.—¼ cup butter, ¼ cup sugar, 2 eggs, 1 cup milk, 3 even teaspoons baking powder, ¼ teaspoon salt, 2 cups flour. Rub butter to a cream, add sugar gradually, and beat light. Beat eggs to a foam; beat milk to a foam: add this to the butter and sugar; lastly flour and baking powder.

Mason City, Ill. MRS. O. F. WEBER.

Pancakes, Eggless.—Take 2 cups corn meal, 2 cups flour, salt, mix to a smooth batter with half sweet milk and water, a pinch of saleratus, 2 teaspoonfuls baking powder. This makes nice, light cakes when eggs are scarce. MRS. JOSEPHINE JUNKER.

Pancakes, Pumpkin.—To each cup of pumpkin allow 1 beaten egg, 1 cup of milk, salt and pepper, and enough prepared pancake flour to make a batter as for ordinary pancakes. MRS. EDWARD WETZEL.

Pancakes.—1 egg, 1 cup of flour, ½ cup sour milk, ½ teaspoon soda, ½ teaspoon baking powder, and sweet milk to make a thin batter. Add salt to taste. Beat the egg, then add soda to sour milk, and baking powder to the flour; then the milk or water.

MRS. CHARLES SCHAEFER.

Potato Pancakes.—Take 8 large potatoes, peel and grate them; put in 4 well-beaten eggs, ½ teaspoon salt, and flour enough to make a nice batter. Bake as you would any other pancakes.

MRS. MINNIE ALFS.

Pop-overs.—2 eggs, ¼ teaspoon salt, 1 cup milk (scant), 1 cup flour. Beat eggs without separating, and add milk. Carefully pour this into the flour, stirring constantly. A Dover egg-beater may be used to obtain a smooth batter. Turn into greased, hissing-hot gem pans, and bake in a moderately quick oven about 35 minutes. If they fall when taken from oven, they have not been sufficiently baked. MRS. A. A. SIPFLE.

Short Cake.—2 cups of flour, ¾ cup butter, ½ cup sugar, 2 teaspoons baking powder. Mix soft with milk, and bake.

Springfield, Ill. MRS. JESS.

Short Cake, Banana.—2½ cups sifted flour, 2½ level teaspoons baking powder, ½ teaspoon salt, 2 teaspoons sugar, ½ cup shortening, ¾ cup milk. Mix all dry ingredients, work in shortening, and stir in milk. Bake in deep tin, putting in half mixture, then spread on melted butter, then add the rest; when baked, divide where buttered, and put together with following, prepared 1 hour before: 6 large bananas, sliced; juice of 1 lemon, 1 cup sugar. Serve with whipped cream.

Mrs. Frank Mulvey.

Shortcake, Orange.—1 egg, 1 teacup sugar, 1 tablespoonful butter, 1 cup milk, 2 cups flour, 2 teaspoons baking powder. Bake in 2 pans. 6 oranges, sliced fine with 1 cup sugar. When cake is done, lay on platter and spread oranges on inside and top, and cover the whole with whipped cream.

Mrs. John Blume.

Short Cake, Strawberry.—2 cups of flour, ⅓ cup of butter, 1 egg, 3 teaspoons baking powder, 1 teaspoon salt, ¾ cup milk. Mix quickly, and divide carefully; roll, and place in a round pan; butter, and place the other layer on top. Bake in quick oven 20 minutes. Cover with sugared berries when ready to serve.

Short Cake, Strawberry.—2 cups flour rubbed into 2 tablespoons of butter, ¼ teaspoon salt, 2 tablespoon sugar and 2 teaspoon baking powder sifted with flour, 1 beaten egg, 1 cup sweet milk, add to the flour and butter, stir to batter, put in buttered pan and bake in a quick oven and serve with crushed strawberries or other fruits. Louise Velde.

Table Syrup.—2 cups granulated sugar, 1 cup boiling water; stir until sugar is dissolved; a little flavoring, if liked; a few drops of mapleine will make it very good. Let stand over night. Keep covered and it will not crust. Mrs. Millard Hiett.

Waffles.—1 pint flour, 1 pint milk, ½ cup melted butter, 3 eggs, beaten separately; ½ teaspoon salt, 2

teaspoons baking powder. Mix all together; just before baking, put in the baking powder and beat hard.

Peoria, Ill. ANNA ZIMMER.

Waffles.—1½ cups flour, 1 small heaping teaspoon baking powder, 1 teaspoon salt, 4 eggs, beaten separately; 1¾ cups sour milk, with ½ teaspoon soda stirred in to sweeten; 2 tablespoons melted butter. Mix dry ingredients, beat egg yolks, add to milk, stir in, fold in stiffly-beaten whites; add melted butter; bake on a well-greased, very hot waffle iron. This amount makes 6 large waffles. Sweet milk can be used, omitting soda.

St. Paul, Minn. MRS. JOHN L. HINNERS.

Wheat Cakes (for small family.)—1 cup flour, 1 teaspoon baking powder, ½ teaspoon salt, 1 tablespoon sugar (level), 2 tablespoons melted butter, 1 egg, 1 cup milk (scant). Mix all the dry ingredients, beat the egg until very light, pour milk into the egg, and then pour over dry ingredients. When the batter is thoroughly mixed, beat it till very light, and fry in an ungreased griddle.

MRS. PHIL. H. SIPFLE.

SANDWICHES

"Much may be said on both sides."

Chicken Sandwiches.—Take cold chicken and chop fine; then add some stuffed olives, chopped fine; mix with dressing made from 2 raw eggs, 1 tablespoon butter, 4 tablespoons vinegar, 1 saltspoon salt, 1 teaspoon mustard, cooked in double boiler till thick; and mix with chicken till thin enough to spread.

MRS. O. A. SMITH.

Cream Cheese Sandwich.—1 cream cheese, ¼ package dates, 1 dozen raisins. Run dates and raisins through the food chopper, and mix with the cheese. Then spread on thinly-sliced bread, either graham or white.

Peoria, Ill. MRS. ALMA MAGARET TRAEGER.

Date Filling for Sandwiches.—1 lb. dates and 1 lb. figs, with 2 cups walnut meats; run through food chopper, mixed with whipped cream to consistency for spreading.

MRS. JAMES RAHN.

Fruit Sandwiches.—1 lb. raisins, 1 lb. dates, stoned; ½ lb. English walnut meats. Grind, and mix with juice and pulp of 2 lemons and 2 oranges. Pack in jar, and use for sandwiches. Put fruit on 1 slice and butter on other, and press 2 together. Best made of brown or nut bread. Fruit mixture will keep indefinite time if kept in cool place.

Jacksonville, Ill. WINIFRED WACKERLE.

Lettuce Sandwiches.—Put fresh, crisp lettuce leaves, washed and thoroughly dried, between thin slices of buttered bread, having a little cream dressing or mayonnaise on each leaf. Serve immediately, as the lettuce will wilt.

Peoria, Ill. EDNA THOMAS.

SANDWICH FILLINGS

Chopped tongue and hard-boiled eggs, seasoned with salt, cayenne, and mustard, and moistened with cream.

Grated cheese and chopped, hard-boiled eggs, mixed with butter and seasoned with salt and pepper.

Thin slices of chicken and ham, with mustard between.

Thin slices of pork or veal, seasoned with salt, pepper, and mustard, covered with thin slices of pickles, cut lengthwise.

Shrimps, rubbed to a paste with butter; seasoned with salt, cayenne, and tarragon.

Chopped cold turkey and celery, seasoned with salt and pepper, and mixed with chopped, hard-boiled eggs.

Chopped ham, mixed with creamed butter and red pepper, and mustard to season. Chopped, hard-boiled eggs may be added.

Chopped water cress and hard-boiled eggs rubbed to a paste with butter, and seasoned with salt, pepper, and lemon juice.

Chopped, cooked beef tongue and boiled mushrooms, seasoned with mustard.

Thin slices of bananas, spreading the bread with mayonnaise.

Nasturtium petals seasoned lightly with salt. A few young leaves may be added.

Equal parts of Swiss cheese and chopped English walnuts, seasoned with salt and cayenne.

Roasted peanuts, pounded to a paste, and mixed with butter or mayonnaise.

Chopped raisins and English walnuts, mixed up with a little thick cream.

Chopped pecans, moistened with wine.

Chopped olives and peanut butter, seasoned with lemon juice and salt.

Tuna Fish Filling.—1 can Tuna Fish, 2 hard-boiled eggs chopped. Mix with mayonnaise.

Ham Sandwich Filling.—¾ pound boiled ham, ½ pound butter, one cup mayonnaise, ½ cup ground peanuts, 1 small stock celery, cream butter. Add mayonnaise, ham and peanuts, also chop celery and cream well. Spread between bread which needs no extra butter. Enough filling for one Pullman loaf.

MRS. FRANK HECKMAN.

GINGER BREADS

Ginger Bread.—½ cup shortening (lard or butter); mix with ½ cup brown sugar; add ¾ cup of syrup, 2 teaspoonfuls of ginger, 1 teaspoon soda, 2½ cups flour. Stir all well together. Then add ¾ cup of boiling water. Again beat well. MRS. WILL WHITE.

Ginger Bread.—1 cup of sugar, 1 scant cup lard, 1 cup of syrup, pinch of salt, 2 teaspoons of ginger, 1 cup of sour milk, 1 egg, 1 teaspoon of soda, dissolved in part of milk; 3½ cups of flour.

Peoria, Ill. MRS. CHARLES THOMAS.

Soft Ginger Bread.—Stir together 1 cup of molasses, 2 eggs, 1 teaspoon soda, 1 teaspoon ginger, 1 tablespoon butter. Pour over this ½ cup boiling water. Add flour enough to make a thin batter. Bake in tins about an inch deep in a moderate oven.

MRS. H. E. HARVEY.

Ginger Bread.—⅔ cup of butter, 1 cup of brown sugar, 1 cup molasses, 1 cup sour milk, 4 cups of flour, 1 cup raisins, 2 eggs, 2 level teaspoons soda, spices to taste, 2 teaspoons ginger.

MRS. HENRY ZUCKWEILER.

Ginger Bread.—1 cup of sugar, 1 cup of molasses, 1 cup of sour milk, 1 cup of lard, ½ teaspoon soda, 2 eggs, 1 teaspoon each of ginger, allspice, cloves, cinnamon. Mix with flour to make soft dough.

Lincoln, Ill. MRS. R. RITHABER.

White Ginger Bread.—Measure 4 cupfuls of flour, sifted before measuring; 1 cupful of butter, 2 cupfuls sugar, and 1 cup of sweet milk; 2 eggs, ½ teaspoonful of cinnamon and nutmeg, 1 teaspoonful of ginger, 2 heaping teaspoonfuls of baking powder. Rub the flour and butter together until they are reduced to crumbs; then add the sugar, and rub until the mixture is once more crumbly. Measure out 2 cupfuls of the crumbs,

and set in a cool place. Into what remains of the crumbs add 2 heaping teaspoonfuls of baking powder, cinnamon, nutmeg, and ginger. Stir well together, then add the 2 well-beaten eggs and the milk. Butter a pan, measure out 1 cupful of the crumbs that were set aside, and spread them evenly over the bottom of the pan; then spread the batter over them, and spread the rest of the crumbs on top, and bake in a moderate oven. This is a delicious, rich ginger bread, and is white in color.

Mrs. George Bernshausen.

COOKIES AND WAFERS

O weary mothers, mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cookie bush or a doughnut tree.

Cookie Dough Made the Night Before and put in cold place over night will make much richer cookies.

Hints for Cutting Cookies.—In making cookies do not roll and cut in the old way but take your batch of dough form in a long roll and cut in slices with a sharp knife. Then bake.

Blätter Kuchen.—To 1 lb. of cold butter, add 1 lb. flour, and very little water. Mix like pie crust. Roll, and cut like other cookies; dip in the unbeaten white of an egg, and then in granulated sugar.

Miss Sena Abrahams.

Brownies.—1 cup sugar, ½ cup flour, 2 eggs, 1 cup nuts, 1 teaspoon vanilla, ½ cup butter, 2 squares chocolate. Cream sugar and butter, add the eggs, flour and nut meats dredged in a little flour, then vanilla and melted chocolate. Pour in greased pan to a thickness of ¼ inch and bake 25 minutes. Cut in squares.

Malinda Kreigsman.

Cinnamon Cookies.—1 large cup brown sugar, 1 cup white sugar, 1 large cup of shortening (half butter and half lard); 1 egg, 1 cup of sour milk, heaping teaspoon soda, 2 teaspoons cinnamon; use enough flour to roll out very thin, and sprinkle a little sugar on top.

Mrs. John Velde.

Chocolate Bars.—½ cup butter, 1 cup sugar, 1 square chocolate, 2 eggs, ½ cup flour, little vanilla, ½ cup pecans or walnut meats. Cream butter and sugar, add well beaten eggs and melted chocolate. Beat well and then add flour, vanilla and nut meats, dredged in part of flour. Bake in sheet and cut in bars when baked.

Louise Velde.

Chocolate Cookies.—1 cup granulated sugar, 1 egg, ½ cup butter, ½ cup milk, ½ teaspoon soda, 1½ cups flour, 1 cup nuts, 1 cup raisins, 3 squares of chocolate, 2 cups flour. If not stiff enough, add more flour. Drop in spaces large enough to let them spread; mix as for cake dough.

MRS. ALBERT HODGKINS.

Chocolate Cookies.—½ cup butter, 2 cups light-brown sugar, 1 cup sour milk, 2 eggs, 1 teaspoon soda, 3 cups flour, 1 cup melted chocolate, 1 cup raisins, 1 cup currants. Mix ingredients in order given, and drop on buttered tins; bake in hot oven.

MRS. WALTER FLUEGEL.

Chocolate Wafers.—1 cup brown sugar, 1 cup granulated sugar, 1 cup butter, 1 egg, 1 cup grated chocolate, ½ cup milk, ½ lb. nut meat, 1 teaspoon baking powder. Use enough flour to make a stiff dough. Sprinkle board with powdered sugar and flour; then roll thin, and cut to size desired. Bake in moderate oven.

MRS. H. D. JANSSEN.

Cocoanut Cream Cookies.—2 eggs, beaten light; 1 cup sugar, 1 cup thick cream, 1 cup cocoanut, 1 scant teaspoonful salt, 3 cups sifted flour, 3 level teaspoonsful baking powder, cocoanut and nut meats. Sift together 3 times the flour, salt, and baking powder. To the eggs add the sugar, cream, cocoanut, and the flour mixture. Roll out the soft dough ¼ inch thick. Sprinkle with cocoanut, pressing same in lightly. Cut in rounds, and in center of each press ½ a nut meat. Bake in a moderate oven.

Tremont, Ill. MISS JENNIE FLUEGEL.

Cocoanut Drop Cakes.—2 cups flour, 1½ teaspoons baking powder, ¼ teaspoon salt, ¾ cup grated cocoanut, ¾ cup sugar, 1 egg, ½ cup butter, ⅔ cup milk. Sift together the flour, salt, and baking powder; rub in the butter; then add the sugar and cocoanut. Mix to a stiff dough with the milk and the egg well-beaten.

Drop by spoonfuls on a greased baking pan. Bake about 15 minutes in a moderately hot oven.

Mrs. Ellis Buchanan.

Cookies.—1 cup half butter and lard, 2 cups sugar, 2 eggs, good ½ cup sour milk, scant tablespoon soda; cinnamon and nutmeg to suit taste; flour enough to roll.

Mrs. Camp Speaker.

Cookies.—1 cup sugar, ½ cup butter and lard mixed; 4 tablespoons water, 2 teaspoons baking powder, 2 cups flour, 2 eggs.

Mrs. John Frey.

Cookies.—3 well-beaten eggs, 2 cups light-brown sugar, 1 cup either lard or butter, 2 tablespoons vinegar, 1 tablespoon extract of lemon, 1 rounded teaspoon of soda, 1 tablespoon water (hot), to dissolve soda in. Mix soft as you can, and bake in a quick oven. You can use all lard, or half lard and half butter. If you use lard, put in a little salt.

Mrs. Ellen Rust.

Cookies.—3 cups sugar, 1½ cups of lard, 1 teaspoon salt, 3 eggs, 1 cup sour milk, 1 small teaspoon soda, dissolved in the sour milk; flavoring to suit. Flour enough to roll.

Mrs. Ada Mattheessen.

Corn Flake Cookies.—1 cup of light-brown sugar, ½ cup of butter, ½ cup of lard, 2 eggs, 1 cup of sweet milk, ⅔ teaspoon of soda, 2 cups of flour, 1 cup of raisins, 2 cups of corn flakes, 2 teaspoons of baking powder. Cream sugar, butter, and lard; add the eggs; dissolve the soda in the milk, then add flour, raisins, corn flakes, and baking powder. Drop from a spoon and bake in a hot oven.

Mrs. J. W. Austin.

Corn Flake Cookies.—1 cup of sugar, 1 cup nut meat, whites of 2 eggs, a little salt and three scant cups of corn flake; drop in buttered pan and bake.

Mrs. Arthur Hinners.

Dutch Cookies.—2 cupfuls sugar, 1 cupful butter, 2 eggs, 1 cupful sour cream, 1 even teaspoon soda, 1 teaspoon vanilla, roll out thin, and sprinkle over the top with sugar, mixed with cinnamon; roll the pin lightly over the top; bake in a quick oven.

Mason City, Ill. MRS. O. F. WEBER.

Drop Cookies.—1 cup sugar, 1 cup lard, 1 cup molasses, 3 eggs, ½ teaspoon cloves, ½ teaspoon ginger, 1 cup hot water, 2 teaspoons soda, dissolved in water; 1 cup raisins or currants, or ½ cup of each; 5 cups of flour. Drop them off of a teaspoon.

MISS EMMA SIPFLE.

Date Cookies.—1 lb. black dates, 1 cup English walnuts, chopped fine; whites of 4 eggs, 1 cup powdered sugar, 1 teaspoonful vanilla, 1 teaspoonful cracker meal. Bake slowly.

Denver, Colo. MRS. JOHN P. LOOK.

Date Bars.—1 cup granulated sugar; 3 eggs; 1 cup nuts; 1 lb. dates; 1 cup flour; 1 teaspoon baking powder; ½ teaspoon vanilla; a pinch of salt; 3 tablespoons boiling water. Cream yolks of eggs and sugar together; add nuts, dates, flour and baking powder, vanilla, salt, and boiling water; last add the beaten whites of eggs. Bake in moderate oven; cut in bars and roll in powdered sugar.

MISS LOUISE VELDE.

Filled Cookies.—1 cup sugar, ½ cup shortening (part lard and part butter), 1 egg, half cup milk, 2½ cups flour, more sometimes, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon vanilla.

Filling.—1 cup raisins, dates or figs, ½ cup sugar, ½ cup water, 1 level tablespoon flour. Cook together until thick, spread between 2 cookies and bake.

MRS. GEORGE ELDREDGE.

Fruit Cookies.—2 cups of sugar, 1 scant cup of lard or butter, ½ cup of water or sour milk, 3 eggs, 4 cups of flour, 1 cup raisins, 1 cup English walnuts, ½ teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon soda.

Chop or grind raisins and nuts. Drop from spoon. Bake in a hot oven.

Anchor, Ill. MRS. JOHN NAFZIGER.

Fruit Cookies.—1 cup sugar, 1 egg, butter size of an egg, 1 teaspoonful cinnamon, ½ teaspoonful cloves, pinch of salt. Stir egg, sugar, butter, and spices together. Then add ½ cup currants, 1 cup raisins, chopped fine; 1 cup sour milk, in which 1 teaspoon of soda has been dissolved. Stir in enough flour to make a stiff dough. Before adding flour, add 1 teaspoon baking powder in the flour. Drop by spoonfuls in greased pans, and bake in moderate oven. These cookies will keep a long time.

MRS. WILL WHITE.

Frosted Creams.—1 cup each of New Orleans molasses, brown sugar, lard, and cold water; 3 cups of flour, sifted; 1 teaspoonful each of soda, cinnamon, and ginger; a little salt, and the yolks of 2 eggs. Spread the dough about ⅓ of an inch thick in a bread pan, and bake. When it is done, spread frosting over top and cut in squares.

Ord, Neb. MRS. EVA ADOLPH BARKMEYER.

Ginger Cookies.—Put 2 heaping teaspoonfuls of baking soda into 2 teacups of molasses (New Orleans is best), and stir until the molasses foams; then add 1 cup of sweet milk, 1 cup of melted butter (just softened, not hot), ginger to taste, and flour enough to make a lump of dough that will work like pie dough. Roll thin. Bake in a quick oven.

MRS. FRANK HECKMAN.

Ginger Cakes, Old-Fashioned.—1 scant cup of sugar, ½ cup shortening, 1 cup molasses, ½ teaspoon cinnamon and cloves, ½ teaspoon ginger, 1 teaspoon salt, 2 level teaspoons baking soda, dissolved in 1 cup cold water. Add enough flour to make quite a thick batter, and drop into gem pans.

ELMA H. SMITH.

Ginger Cookies.—1 cup sugar, 1 cup molasses, 1 cup lard, 2 eggs, 1 cup of sour milk, in which has been

dissolved a heaping teaspoonful of soda. Add 1 teaspoonful each of cinnamon, ginger, allspice, and nutmeg. Flour enough to make a soft dough.

San Jose, Ill. MRS. A. C. JACOBS.

Ginger Creams.—3 eggs (reserve the white for icing), 2 cups sugar, 1 cup shortening, 1 cup New Orleans molasses, 1 pint sour milk, 3 large teaspoons soda, 2 teaspoons ginger, 1 teaspoon cinnamon, flour to roll rather soft; cut in squares, bake in moderate oven; when cool, cover with the icing made as follows: 1½ cups sugar, ½ cup water; boil until it threads; add the beaten whites of 3 eggs.

San Jose, Ill. MRS. AGNES FREY VAN BEUNING.

Molasses Cookies.—1 cup good Orleans molasses, 1 cup brown sugar, ¾ cup of lard and butter, 1 tablespoonful of ginger, a little salt. Let this come to a boil. When cool, add 2 eggs, beaten lightly, 1 tablespoonful of soda, dissolved in a little boiling water, flour enough to roll.

Delavan, Ill. MRS. J. H. PERRY.

Honey Cookies.—1 quart honey, ¼ lb. butter, 3¼ lbs. flour, yolks 3 eggs, 1 ounce soda, 1 pinch of alum. Melt butter, dissolve soda in hot water; make dough at night, and let stand until morning. Bake in sheets, and cut in squares after it is baked. Ice the cakes as you want to use them. (White syrup may be used instead of honey.)

Lincoln, Ill. MRS. WM. C. PFAU.

Hermits.—1½ cups sugar, 1 cup butter, 3 eggs, ½ teaspoon each nutmeg, cinnamon, and ginger; ½ teaspoon baking soda, 1 cup raisins, ½ cup chopped citron, ½ cup milk, 2½ cups flour. Beat the butter and sugar to a cream; add the raisins and citron, also the milk; sift the soda and spices with flour. Add these, and roll about ⅓ of an inch thick. Cut into rounds, and bake on a greased pan in a quick oven. These will keep for months.

MRS. CHRIST HECKMAN.

Hard Cookies.—1 cup butter, 2 cups sugar, 2 eggs, 3 cups flour (scant), 3 tablespoons cream, 1 teaspoon baking powder, some citron, or nuts, chopped.

Emden, Ill. MISS ELLA ZIMMER.

Lemon Cookies.—2 cups sugar, ¾ cup butter and lard (mixed), 2 eggs, juice of 1 lemon, 1 cup cream (sour), 1 teaspoonful baking soda, flour enough to make a soft dough. Roll and bake.

ETTA JOHNSON.

Marthas.—1 cup of butter and lard together, 1 cup of brown sugar, 1 cup of granulated sugar, 2 eggs, well-beaten; 4 cups of sifted flour, ½ teaspoonful of salt, ½ teaspoonful of cloves, ½ teaspoonful of cinnamon, ½ teaspoonful of nutmeg, ½ teaspoonful of soda, 1 cup of raisins, cut fine; 1 cup of English walnuts or pecans, ½ cup of milk, 1 teaspoonful of baking powder. Butter the pans the first time, and drop in the dough with a teaspoon. MRS. H. W. TOENNIGS.

Marguerites.—1 cup of brown sugar, 2 eggs, beaten slightly; ½ cup of flour, little salt, ¼ teaspoonful baking powder, 1 cup broken pecan nut meats. Drop in buttered tins, and put 1 whole pecan nut meat on top of each. Bake 10 or 15 minutes in a slow oven.

MRS. JOHN W. SMITH.

Marguerites.—White of 1 large egg, 1 cup sugar, 5 tablespoons water; boil slowly until a soft ball can be made, then pour slowly over the well-beaten egg, beating all the time; stir thick with shelled English walnuts, chopped fine, and spread over salted wafers. Place in the oven to brown. Delicious to serve with coffee, chocolate, or lemonade; also very nice to serve with ice-cream, if crackers are not salted.

Tremont, Ill. MISS JENNIE FLUEGEL.

Macaroons.—Whites of 2 eggs, beaten to a stiff froth; then add ½ small cup sugar and 1 cup of cocoanut or nuts, ground fine. Make into balls the size of nutmegs, put in long pans very slightly greased, and bake in moderate oven. MRS. C. L. VELDE.

Macaroons, Almond.—1 lb. sugar, 1 lb. cut almonds, whites of 4 eggs, beaten light and dry; bake in small cakes in a slow oven. MRS. J. ZIMMER.

Macaroons, Chocolate.—Whites of 4 eggs, beaten stiff; 1 lb. granulated sugar, ½ lb. grated chocolate, 1 cup of ground almonds. MRS. OTTO KOCH.

Macaroons, Cocoanut.—1 lb. cocoanut, 1 lb. sugar, 6 egg whites, 1 teaspoon vanilla. Beat eggs white until stiff, then add sugar gradually, then cocoanut, then vanilla. Drop in little drops in pans, and bake in a moderate oven. They should remain in the oven about 15 minutes.

MRS. JOE HIRTH.

Date Kisses.—Whites of 2 eggs, 1 cup of powdered sugar, 1 cup broken nut meats, 1 cup chopped dates. Beat egg whites stiff and add other ingredients in the order given, drop from teaspoon into buttered pans. Bake until a delicate brown in a slow oven. This makes 2½ dozen kisses.

San Jose, Ill. AGNES ADOLPH.

Nut Macaroons.—Whites of 3 eggs, ½ lb. powdered sugar, beat the whites stiff, then add sugar, and beat it real stiff; then add ½ lb. almonds. Add 1 teaspoon vanilla. Bake in a moderate oven.

LOUISE VELDE.

Nut Cookies.—1½ cups sugar, ½ cup butter, 3 eggs, ½ cup milk, 3 level teaspoons baking powder, 1 cup walnut meats, 3½ to 4 cups flour. Cream butter, add the sugar and other ingredients, as given.

MRS. GEO. WETZEL.

Nut Cookies.—1½ cups butter, 3⅓ cups flour, 1½ cups raisins, 3 eggs, pinch salt, 1½ cups sugar, ¼ cup hot water, 1½ cups nut meats, 1 teaspoon soda (level), dissolved in the hot water. Cream butter and sugar, then add eggs, without beating. Drop by teaspoon in pan, and bake in hot oven.

Jacksonville, Ill. WINIFRED WACKERLE.

Oat Meal Cookies.—¾ cup of butter, 1 cup of sugar and cream together; add 2 eggs and 1 cup of sour cream, and 1 cup of chopped raisins; 2 cups of flour, 2 cups of oat meal, pinch of nutmeg, and ½ a teaspoon of salt; ½ teaspoon of baking soda. Roll thin, and bake in a moderate oven. These are delicious cookies.

Chicago, Ill. MISS L. MOGLOSKY.

Oat Meal Cookies.—Mix dry 3 cups rolled oats, 2 cups granulated sugar, 2 cups flour, 1 cup chopped raisins, 1 teaspoon soda, 1 teaspoon cinnamon, salt; add 2 well-beaten eggs, 5 tablespoons milk, 1 cup melted butter. Place small pieces, about the size of English walnuts, in greased pans, allowing room to spread. Bake in moderately hot oven.

MRS. A. A. SIPFLE.

Oat Meal Cookies.—Heat together two and one-half cups oat meal, ½ cup lard, ½ cup butter and when cool add to the following: 2 eggs, 1½ cups sugar, 5 tablespoons milk, 2 cups flour, 1 teaspoon soda, dissolve in the little water, 2 teaspoons cinnamon, 1 teaspoon cloves, ½ teaspoon salt, cup nut meats, 1 cup raisins, 1 teaspoon vanilla, drop on buttered tins and bake.

MRS. URBAN ALBERTSEN.

Oat Meal Wafers.—2 rounding teaspoons baking powder, 3 cups rolled oats, 2 eggs, beaten together very light; 1 cup sugar, 1 tablespoon melted butter, ½ teaspoon salt, 1 teaspoon vanilla. Mix dry ingredients thoroughly, and stir into beaten eggs, vanilla, butter. Form in cakes with the fingers, about size of a quarter, and place far apart in pan. Bake in moderate oven.

MRS. IRVING M. WEIMER.

New England Cookies.—3 large cups brown sugar, 1 large cup lard, 1 large cup water, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves and allspice, 1 teaspoon salt, flour enough to mix. Roll very thin; cut, sprinkle with granulated sugar.

MRS. WESLEY HARMEL.

Peanut Cookies.—⅓ cup butter, ½ cup sugar, 2 eggs, 1 teaspoon lemon juice, 1½ cups flour, ½ teaspoon salt, 1½ teaspoons baking powder, 1 cup finely-chopped peanuts or ½ cup peanut butter, ⅓ cup milk. Beat the butter and sugar to a cream; add the eggs, then the nuts and lemon juice; next the flour, salt, and baking powder, sifted together. Roll thinly; cut into rounds or diamonds, and bake 10 minutes in a moderate oven.

Denver, Colo. MISS THERESA NEEF.

Rocks.—1 scant cup butter, 1½ cups white sugar, 3 eggs, well-beaten, 1 teaspoon cinnamon, 1 cup walnut meats, 1½ cups raisins, 3 cups flour, 1 teaspoon soda, dissolved in a tablespoon of water, will make a stiff substance, but requires no thinning. Bake on buttered tins.

CORA ALBERTSEN.

Rocks.—1½ cups brown sugar, 1 cup butter, 2 eggs, 1 small tablespoon soda, 1 small tablespoon water, 1 teaspoon cinnamon, 1 teaspoon salt, ¾ lb. of seeded raisins, ½ lb. chopped walnuts. Flour to make a stiff batter. Drop in small cakes, and bake slowly.

Granite City, Ill. OLIVIA MAGARET KOTTMEIER.

Walnut Wafers.—Beat 2 eggs until light; then add ½ lb. of sugar that has been rolled fine, ½ lb. of chopped walnut meats, 3 even tablespoons of flour, pinch of salt, and ½ teaspoon baking powder. Drop small spoonfuls on buttered pans, and bake a light brown. These are nice made with chopped almonds, pecans, or peanuts.

T. H.

CHRISTMAS COOKIES

Almond Cookies.—½ lb. almonds, 5 yolks and 1 whole egg, ¼ lb. butter, 1 lb. sugar, ½ teaspoon cinnamon, 1 lb. flour, ½ teaspoon mace, ¼ teaspoon cloves. Roll dough about ¼ inch thick, and cut in diamond shape.

MRS. H. P. WEYHRICH.

Almond Cookies.—1 cup butter, 2 cups granulated sugar, 4 eggs, 3½ cups flour, 3 level teaspoonfuls baking powder, 1 cup chopped almonds. Cream butter, add sugar, 4 egg yolks, 2 egg whites, beaten stiff. Remaining 2 egg whites are to be used for tops of cookies; sift flour and baking powder 3 times—and add no moisture of any kind. Knead in a smooth dough, roll very thin; spread egg whites over cookies, sprinkle sugar and cinnamon on top, and half an almond on each cookie. Bake 10 minutes.

LIZZIE SIPFLE.

Almond Wafers.—1 lb. sugar, 1 lb. butter, 4 egg whites, 1 lb. ground, blanched almonds, 1½ lbs. flour, 5 cents rose water, grated rind of 1 lemon. Cream butter and sugar, add beaten eggs and lemon rind, then ground almonds and rose water. Then knead in the flour. Roll into a thin sheet, cut out with fancy cutter. Bake in slow oven to a golden color.

MRS. CHAS. DUISDIEKER.

Anise Drop Cookies.—1 lb. confectionery sugar, 1 lb. flour, 6 eggs, lemon flavor. Beat yolks and sugar ¾ of an hour; add well-beaten whites, flour, and baking powder. Sprinkle pan with anise seed, and drop small teaspoon dough for each cookie. Let stand until crust forms over each cookie. Bake in slow oven.

MRS. H. P. WEYHRICH.

Basler Gebaeck.—1 lb. butter, 1 lb. sugar, 4 eggs, flour to roll. When mixed, keep in cool place over night. Cut into small round cakes. Mix yolk of 1 egg with a little milk, and spread over the top. Sprinkle with finely-chopped almonds. Then bake.

MRS. A. L. KOENEKE.

Chocolate Cookies.—1 pint powdered sugar, 1 pint grated chocolate, 1 teaspoon ground cinnamon, ½ cup ground almonds, 3 eggs, form in drops, and bake in a moderate oven. MRS. FRANK NAFZIGER.

Chocolate Wafers.—1 cup brown sugar, 1 cup granulated sugar, 1 cup butter, 1 cup grated chocolate, 1 egg, 1 lb. almonds, 1 teaspoonful vanilla, enough flour

to make stiff (about 1½ cups). Roll very thin, cut with square or round cutter. Bake a very short time.

MINNIE LORENZ.

Christmas Cookies.—1 lb. butter, 1 lb. sugar, 1 lb. flour, 4 eggs, 1 teaspoon baking powder, grated lemon, and a little of the juice. Mix all together, and roll out on a floured board, and cut with a small, round cutter, and bake in a moderate oven; put a teaspoon of macaroon on top of each before baking. Macaroon top: Whites of 6 eggs, beaten stiff; 1 lb. of powdered sugar, 1 lb. of almonds, not blanched; little lemon juice, and a little cinnamon.

MRS. H. GOLDSMITH.

German Christmas Cookies.—Butter Cookies: ½ lb. butter, 1 lb. flour, ½ lb. sugar, 2 eggs, rind of 1 lemon, ½ teaspoon baking powder. Beat sugar and eggs until light, add lemon and flour, then work in the butter. Cut into round, thin cookies, and put on each before baking a small teaspoon of the following: Beaten whites of 6 eggs, 1 lb. confectionery sugar, 1 lb. almonds, 1 teaspoon cinnamon, rind of 1 lemon.

MRS. H. P. WEYHRICH.

Cinnamon Stars.—1 lb. powdered sugar, 1 lb. almonds, chopped fine; whites of 6 eggs, ¼ ounce cinnamon, lemon extract. Beat the eggs stiff; add powdered sugar, extract, almonds, and cinnamon. Let dough become cold, and then roll out as thick as a dollar. Spread over the top beaten egg and sugar.

MISS OLGA ANDRAE.

Cinnamon Stars.—Whites of 6 eggs, beaten to a stiff froth; 1 lb. of almonds, ground fine; 1 lb. of powdered sugar, 2 teaspoonfuls of cinnamon, ½ teaspoonful of cloves or allspice. Sprinkle flour and powdered sugar on board. Roll thin, and cut star shapes.

MRS. WALTER JACOBS.

Cinnamon Stars.—1 lb. powdered sugar, 1 lb. grated, unblanched almonds, 6 egg whites, grated rind of 1 lemon, 1 teaspoon ground cinnamon. Beat eggs to a stiff froth; add sugar and lemon, and beat 15 minutes

longer; then add cinnamon. Put aside a little of this mixture for frosting. Add the almonds, put on well-floured baking board, roll thin, and cut with a star-shaped cookie cutter. Frost each cookie and bake in a slow oven.

Lincoln, Ill. MRS. ALVINA REMBE.

Gebackene S with Almonds (German).—½ lb. butter, stirred very light; ¼ lb. almonds pounded fine, mix lightly with butter, ¼ lb. sugar, the yellow rind of a lemon grated in; yolks of 5 eggs, well-beaten; ½ lb. flour. Mix well, roll out, and form in shape of S. Sprinkle pan with little flour, put in 1, and brush over with beaten white of an egg. Bake in moderate oven.

MRS. ROBERT WEIMER.

Lebkuchen.—1 quart molasses, 1½ lb. brown sugar, ½ lb. almonds, 2 oranges, rind and juice; 1 whole lemon, 1 teaspoonful of nutmeg, 1 teaspoonful of allspice, 1 teaspoonful of cloves, 1 teaspoonful of cinnamon, ½ lb. butter and lard mixed, ¾ teaspoonful of soda. Dough as stiff as possible, and roll out: Boil molasses and sugar, then take orange, lemon, and almonds and put them in; remove, and let cool.

MRS. D. H. ABRAHAMS.

Lebkuchen.—1 lb. butter, 2 lbs. dark brown sugar, ½ lb. citron, ½ lb. almonds, 5 eggs, 3 cups molasses, 1 cup sour milk, 16 cups flour, 2 heaping tablespoons cinnamon, 1½ heaping tablespoons cloves, 2½ tablespoons soda. Heat sugar and molasses; then put in butter. When cooked, put in other ingredients. Bake the next day. HATTIE HIPPEN.

Leb Kuchen—½ pound butter, ½ pound lard, 2 pounds brown sugar, 4 eggs beaten separately, ½ gallon syrup, 1 cup fruit juice or coffee, 1 glass jelly, 2 pounds any kind of nut meats chopped fine, one package raisins, dredged in flour, ½ pound together of orange, lemon peel, pineapple and citron, chopped fine and dredged in flour, 3 teaspoons of ground cinnamon and 2 teaspoons of ground allspice, 1 teaspoon of cloves,

pinch of salt, four teaspoons baking soda dissolved in a little hot water, 2 teaspoons baking powder, enough flour to make a stiff dough. Cream butter and lard well, add sugar and cream again, continue as in order given. Makes a very stiff dough. Roll thin and cut. This recipe does not need to stand for several days but can be baked as soon as mixed.

MRS. L. J. ALBERTSEN.

Molasses Cookies.—5 lbs. flour, 4 teaspoons soda, in ½ cup sour milk; 3 pints molasses, 1 lb. lard, 1 lb. brown sugar, 1 lb. nut meats, 2 large tablespoons cinnamon, 4 eggs. Heat molasses and lard; put all in flour, and work smooth into loaves; slice rather thin, and bake in a slow oven. Best if mixed and allowed to stand a week before baking.

MRS. J. H. SOLDWEDEL.

New Year's Cookies.—1 pound flour, ¾ pound of sugar, 1 egg, cardamon-ten cents. Mix with luke warm water and 3 tablespoons of melted butter to form a thin batter. Bake and shape over an iron made for New Year's cakes. SENA ABRAHAMS.

Peppernuts.—1 lb. sugar, 1 lb. flour, 4 ounces citron, 4 eggs, 1½ heaping teaspoons cinnamon, ½ heaping teaspoon cloves, 1 teaspoon baking powder.

HATTIE HIPPEN.

Sand Tarts.—Stir to a cream 10 ounces of butter, and add 12 ounces of sugar, yolks of 2 eggs with the white of 1; wine glass of milk, 1 teaspoon vanilla, 2 teaspoons of powdered cinnamon; then stir in 1 lb. of flour, and lay dough on well-floured board. Roll out as thin as possible; cut in uniform size. Brush lightly over the cookies with the beaten white of the egg you have saved out, and then strew with sugar and put an almond on each cookie. MRS. D. H. ABRAHAMS.

Springerlies.—4 eggs, 1 lb. sugar, 1 lb. flour, 2 teaspoons baking powder. Beat 1 hour, let stiffen 24 hours before baking; sprinkle anise seeds in bottom of baking pans; bake very slowly.

MRS. PHILIP REINHARD, SR.

CAKES

"Whatsoever thy hand findeth to do, do it with thy might."
—*Bible.*

Frostings and Fillings

Cake should be nearly cold before attempting to frost it. In frosting dip the knife frequently in cold water. Very thick frosting may be made to adhere to a cake by taking 1 teaspoon of gelatine dissolved in a little boiling water and while hot rubbing all over the top of the cake. Then apply the frosting. One teaspoon of lemon juice will do much toward preventing frosting from crumbling.

Almond Cake Filling.—1 lb. almonds, ground; 1 vanilla bean, ground; 4 eggs (yolks and whites beaten separately), 16 tablespoons sugar, scant ½ pint sour cream, beaten. This is enough for 2 cakes.

Peoria, Ill. MRS. P. A. BERGNER.

Boiled Icing.—Boil 1½ cups sugar, 1 tablespoon vinegar, and ⅛ teaspoon of baking powder. Boil until it threads then add it to the stiffly beaten whites of eggs (2). Beat until thick and add desired flavoring.

MRS. W. P. HERGET.

Boiled Frosting.—½ cup sugar, ⅓ cup water, ¼ teaspoon cream of tartar, white of 1 egg. Beat egg white until frothy, add cream of tartar and beat till stiff and dry. Boil sugar and water till like honey, add 5 tablespoons to egg; beat in: boil the rest till it threads, then pour in slowly, beating all the time till stiff. Flavor.

RUTH BALCKE.

Caramel Frosting.—1⅓ cups granulated sugar, ⅔ cup brown sugar, ½ cup butter, ⅔ cup cream. Boil the above ingredients until it forms a soft ball when tested in cold water. Take from fire and beat until thick.

Hepler, Kan. MRS. LOUIS DE VRIES.

Caramel Frosting.—1 cup light brown sugar, 1 cup white sugar, ½ tablespoon butter, 1 cup milk. Boil 8 or 10 minutes without stirring; when done, beat till right consistency. Nuts are very nice added. If inclined to sugar, add cream.

Mrs. John Rust.

Chocolate Icing.—4 tablespoons grated chocolate, 1 scant cup sugar, 3 tablespoons milk, 1 tablespoon water; boil about 10 minutes.

Denver, Colo. Mrs. Hurst Wakefield.

Chocolate Frosting.—1½ squares chocolate, ⅓ cup scalded cream, few grains salt, yolk of 1 egg, ½ teaspoon melted butter, confectioners' sugar, ½ teaspoon vanilla. Melt chocolate over hot water, add cream gradually; salt, yolk of egg, and butter. Stir in confectioners' sugar until of right consistency to spread; then add flavoring.

Mrs. A. W. Hinners.

Chocolate Filling.—5 tablespoons cocoa, 5 tablespoons hot coffee and 1 rounding teaspoon of butter also enough powdered sugar to spread well.

San Jose, Ill. Agnes Adolph.

Chocolate Filling.—2 squares Baker's chocolate, put in pan with piece of butter the size of a walnut until melted; add 1 cup sugar, ½ cup milk, with 1 tablespoon corn starch stirred in smoothly; 1 egg, well-beaten; cook until thick; add 1 teaspoon vanilla.

Mrs. J. H. Brooks.

Cake Filling.—Clean and dry ½ cup of seeded raisins; put them through a food chopper; grind 1 cup English walnuts; then mix the 2 with the juice of 1 orange; add this to a boiled frosting.

Mrs. John Rust.

Filling for Layer Cake.—½ cup boiling water, ¾ cup sugar, 2 tablespoons flour, little piece of butter. Mix the sugar, flour, and butter together with a little water; then stir it in the boiling water, add chopped nuts and seedless raisins enough to cover layer; let boil a little, then beat yolk of an egg, adding a little vanilla,

and stir in; take off fire and let cool; then spread between layers. Instead of boiled frosting for top, take powdered sugar, mix with little cream, and flavor with vanilla. Press ½ nuts on top while sugar is still moist.

MRS. BEN J. EPKENS.

Fruit Filling.—Stir 1 tablespoon flour, ⅓ cup butter, small cup sugar into the beaten yolks of 4 eggs. Set this in a pan of hot water, heat thoroughly, but do not boil; then add 1 small can of grated pineapple, 5 cents worth of shredded cocoanut. Put this on stove, and cook until thick. Set off, and let get cold before spreading on the layers of the cake.

MRS. G. N. WEBER.

Fig Filling.—½ pound figs, ½ cup sugar, ⅓ cup boiling water, 1 tabblespoon lemon juice. Chop the figs fine and mix with sugar and water, add lemon juice. Cook in double boiler thick enough to spread.

Peoria, Ill. TINA MEINTS.

Icing.—Take 4 cooking spoons of hot water and a cup of sugar; boil until it will crisp in cold water. Beat the white of 1 egg to a froth; stir the syrup in gradually, and beat ½ hour; flavor with vanilla and as much Tartaric Acid as the end of a knife blade will hold. After icing the cake, cover it immediately with a pan.

Indianapolis, Ind. MRS. HOMER HOPKINS.

Lemon Cheese.—Grated rind of 2 lemons and juice of same; yolks of 3 eggs, ½ cup butter, 1 cup sugar; mix all together, and cook till thick as sponge, stirring all the time; let cool, and spread between layers of cake.

Quincy, Ill. MRS. HELEN MARGARET WILMS.

Lemon Cream Filling.—Take the juice and a little grated rind of 1 lemon, 1 cup sugar, 1 egg, 1 tablespoonful flour, 1 tablespoonful water. Mix flour and sugar, add water and lemon juice, then the well-beaten egg; cook over steam till it thickens; remove from fire, and beat till it spreads good.

Tremont, Ill. MRS. BIRD.

Maple Cream Filling.—1 cup of granulated sugar, 6 tablespoons sweet cream, butter size of a hickory nut. Boil all together till if forms a soft lump when dropped in cold water, which only takes a few minutes; remove from fire, add a drop or two malpeine and beat until it is the proper consistency. If it should cook a little too long, add a little water and cook again. This is very nice.

Tremont, Ill. MRS. BIRD.

Marshmallow Paste.—¾ cup sugar, ¼ cup milk, ¼ lb. marshmallows, 2 tablespoons hot water, ½ tablespoon vanilla. Put sugar and milk in sauce pan, heat slowly to boiling point without stirring, and boil 6 minutes. Break marshmallows in pieces, and melt in double boiler; add hot syrup gradually, stirring constantly; beat until cool enough to spread, add vanilla. May be used for filling or frosting.

MRS. C. W. HAYNES.

Milk Frosting.—1½ cups sugar, 1 teaspoon butter, ½ cup milk, ½ teaspoon vanilla. Melt the butter in a sauce pan, then add sugar and milk. Boil gently without stirring for thirteen minutes. Beat until stiff enough to spread, add flavoring and spread over the cake.

MRS. E. F. HOFFMAN.

Uncooked Cocoa Frosting.—2 tablespoons cocoa, 2 tablespoons butter, 2 tablespoons corn starch, 2 cups powered sugar. Dissolve butter, corn starch, and cocoa in a little boiling water so as to make a smooth paste. Then add powdered sugar (more than stated in recipe may be used).

MRS. GEORGE ELDREDGE.

Almond Cake.—1 lb. of butter, rubbed to a cream; 1 lb. of sifted sugar, 3 whole eggs, and 5 yolks; ¼ lb. of almonds, grated, the rind and a little of the juice of a lemon, 1 lb. of flour, a scant teaspoonful of powdered Cardamon, 1 teaspoonful of powdered cinnamon, then the beaten whites of the 5 eggs. Mix 2 tea-

spoonfuls of baking powder with the flour. Bake in 2 deep pans. Put together with any preferred filling or a plain frosting.

Belleville, Ill. MRS. E. C. MAGARET.

Almond Cake.—Beat together the yolks of 6 eggs and ¾ pint granulated sugar. Add 1½ pints blanched and shelled almonds, ½ lb. sliced citron, well-floured, and the beaten whites, with 1½ pints sifted flour. Pour 1½ inches thick in well-greased dripping pans. Bake in a quick oven, and when done cut slices 1 inch thick across the cake; turn each slice over on its side, return to oven, and bake a short time. When cold, place in a tin box. These will keep a year or more, and are nice to have on hand.

Emden, Ill. ANNA STEEN ZIMMER.

Angel Food.—Whites of 11 large or 12 small eggs, 1½ cups sugar, 1 level teaspoon cream of tartar, pinch of salt, 1 teaspoon vanilla, 1 cup Swansdown flour. Sift flour and sugar each 4 times, measure, and sift 3 times more; set aside. Put whites in a gallon crock, add pinch of salt, beat with a woven wire egg beater until foamy; then add cream of tartar and beat until very stiff. Sift in sugar gradually, beating constantly; add vanilla, then quickly sift and fold in flour with egg beater or with the hand. Place at once in an ungreased angel food pan, and bake about 45 minutes in a moderate oven. Do not open oven the first 15 minutes, after which watch and turn as necessary. Cake should rise very high over top of pan and then be allowed to go down to about level of pan before taking from oven. If taken out before it has a chance to level, it will fall. Invert pan at once, place so air can circulate under cake; let hang until cold; cut cake from sides and tube and shake out on plate. To have a nice, high cake one must work very quickly, without stopping, from the time you begin whipping whites till cake is in oven.

MRS. ARTHUR HINNERS.

Angel Cake.—Whites of 8 large or 9 medium eggs, 1¼ cups granulated sugar, 1 cup Swansdown Cake Flour, ½ teaspoon cream of tartar, a pinch of salt

added to eggs before whipping, flavor to taste. Sift, measure and set aside sugar and flour; whip eggs to foam, add cream of tartar, and whip until very stiff; add sugar and fold in (always using a spoon to mix cakes with) then flavor and fold in, then flour and fold in lightly through. Put in a moderate oven at once. Will bake in about 25 minutes; should not take longer, as baking too long dries out moisture, makes them tough and dry. Put in moderate oven—too hot for butter cakes and not hot enough for biscuits. If cake is properly mixed it will raise above pan. When it is done it begins to shrink; let it shrink back to level of pan. Watch carefully this stage and when it shrinks back to level of pan take out of oven and invert immediately, rest on center tube, let hang until perfectly cold, then cut cake loose from around sides and center tube. Knock back slide, insert knife and cut loose from the bottom; turn out.

Angel, Fruit or Nut Cake.—Make dough same as plain angel cake. Put half dough in cake pan, cut candied or brandied cherries in two pieces, drop on top of dough in pan, say about half cup of cherries, or if nuts, half cup of nuts, half cup of raisins, half cup grated cocoanut, half cup of any of the above, or if a mixture is desired, use one-fourth cup of any two fruits, or fruit and nuts, then put rest of dough on top, spread evenly with a spatula, then run spatula through to the bottom of pan and gently mix the fruit all the way around. Bake same as plain cake, let hang in pan and cut out as directed.

Any of the above mixtures will be delicious and cake baking a delight. If brandied cherries are used, wipe moisture out of them.

Angel Fig Cake.—Make same as angel cake. Bake in two-layer tin; let cool. Make icing from the whites of 4 eggs, flavor with vanilla. Spread layer of icing, then layer of finely chopped figs that have been cooked 20 minutes in slightly sweetened water and well drained. Spread another layer of icing, put on top

layer and cover with icing; lastly figs. Soft figs need only to be soaked in hot sweetened water.

Angel Food Cake (Mock).—Set 1 cup of milk in a pan of boiling water; bring to boiling point. In a sifter put 1 cup of sugar, 1 cup of flour, and 3 teaspoons baking powder, and a pinch of salt. Sift together 4 times; into this pour the boiling milk, and stir. Fold in with care the well-beaten whites of 2 eggs. Do not flavor cake nor grease the pan, but flavor frosting with lemon. Dough will be thin and bubbly, but cake fine.

Mrs. H. W. Mattheessen.

Apple Sauce Cake.—1 cup sugar, ½ cup butter, beaten to a cream; add 1 cup strained apple sauce, teaspoon soda mixed in the sauce; 1 cup raisins, 1¾ cups flour, 1 teaspoon cinnamon, ½ teaspoon each cloves and nutmeg.

Mrs. Mira Junker.

Apple Sauce Cake.—2 cups sugar, 2 tablespoons butter, 2 cups flour, 2 cups hot apple sauce. 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, ¼ teaspoon salt, 1 cup nut meats, 1 cup risins. Mix all together and bake.

Mrs. H. G. Ailts.

Dried Apple Cake.—2 cups dried apples; soak over night; in morning grind them. Add 1 cup molasses, 1 cup dark-brown sugar. Stir all together, cook 20 minutes, then let cool. Then add 1 cup soft butter, 1 cup sour milk, 2 eggs, not separated, but well-beaten; 2 teaspoons soda, 2 teaspoons ground cinnamon, ½ teaspoon ground nutmeg, 1 lb. seeded raisins, just about 3 cups flour, ½ teaspoon vanilla extract.

Mrs. C. L. Velde.

Blitz Kuchen.—4 eggs, ½ cup butter, 1 cup granulated sugar, 1 cup flour, 1 heaping teaspoon baking powder. Place nuts on top with powdered sugar and cinnamon before baking. Cream butter and sugar, beat in eggs, 1 at a time, then flour and baking powder, sifted together. Bake in a square cake pan in a moderate oven.

Mrs. Louis Wieburg.

Blitz Kuchen.—¾ cup butter, 1 cup sugar, 5 eggs, separated, 2 cups pastry flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Cream butter and sugar, add yolks of eggs, flour and baking powder, flavoring and beaten white. Spread in pans and sprinkle top with almonds and powdered sugar. Bake about 30 minutes in moderately hot oven. If the mixture is very stiff add 1 tablespoon of water.

Mrs. E. B. Sanborn.

Burnt Sugar Cake.—1½ cups sugar, ½ cup butter, 3 eggs, 2 cups of flour, 1 cup warm water, 1 teaspoon of vanilla, 1 cup raisins, 1 cup nuts, 1 teaspoon cinnamon, 3 tablespoons of burnt sugar, 1 heaping teaspoon of baking powder. Cream, butter and sugar, yellow of the eggs well beaten, warm water, vanilla. Mix nuts and risins with flour and add to the first mixture, also cinnamon and baking powder. Put a little sugar in a skillet and melt it and leave it burn until a dark brown, then add to the mixture and last of all the beaten egg whites. Bake as a whole cake.

St. Louis, Mo. Miss Hazel Nahlick.

Burnt Caramel Cake.—Put ⅔ of a cup of granulated sugar in a pan, and brown real dark. Then add ½ cup boiling water, and let boil until it throws a thread. 1½ cups granulated sugar, ½ cup butter, 2 eggs, 1 cup cold water, 2 cups flour. Put the yolks in, and beat the whites, and add last. Keep adding a little water, then a little flour, until it is all in. 1 teaspoon lemon extract, 2 teaspoons baking powder. Add all the above burnt part, except 2 tablespoons. Beat 5 minutes, and bake in layers.

Filling.—1½ cups sugar, ½ cup milk, butter size of a walnut. Cook until thick, then add ½ teaspoon lemon extract and 2 tablespoonfuls of the burnt caramel.

Mackinaw, Ill. Miss Julia Smith.

Burned Sugar Cake.—1½ cups sugar, ½ cup butter, 2 eggs, 1 cup water, 3 cups flour, 2 tablespoons baking powder, 12 tablespoons burned sugar. Burn 1

cup of sugar; then add 1 cup hot water; after cool, put 12 tablespoonfuls in the cake. This will make the cake rather brown. To burn the sugar it must be granulated sugar and put in a skillet; keep stirring it until brown, then add the water; there will be more than enough for 1 cake.

MRS. FRANK ISENBERG.

Brown Cake.—1 cup sugar, 1 cup molasses, ¾ cup lard and butter, ½ cup coffee, 1 teaspoon soda, 1 teaspoon of all kinds of spices, ½ box raisins and currants; flour to stiffen. Bake in loaf cake pan like fruit cake. This will keep. Place in a stone jar.

MRS. ALBERT HODGKINS.

Chocolate Cake.—2 scant cups flour, 1 cup milk, 1 cup sugar, 1 tablespoon butter, 1 egg, well-beaten; 2 squares Baker's chocolate, 1 level teaspoon soda, dissolved in a little hot water; 1 teaspoon vanilla. Bake in a loaf. (Cheap, and very good.)

Denver, Colo. MRS. FLORA MAGARET BIRD.

Chocolate Cake.—2 cups of sugar, butter the size of an egg, ½ cup of boiling water, over a cup of grated chocolate; ½ cup of cold water, 4 eggs, 2 cups of flour, 2 teaspoonfuls of baking powder, flavoring.

MRS. JOHN W. SMITH.

Chocolate Loaf.—3 eggs beaten separately; 1½ cups granulated sugar, ½ cup butter, 1 cup sweet milk, 2½ cups Swansdown Cake Flour, 2 teaspoons baking powder and 2 squares of chocolate. To the chocolate add one half the milk and stir over slow fire until thoroughly dissolved; add ½ cup sugar and stir until thoroughly mixed, then set aside to cool; sift flour once, add baking powder, and sift three times; cream butter and the remainder of the sugar thoroughly; beat yolks to a stiff froth and stir in; whip whites until stiff and pour on top; add remainder of the milk to the chocolate and stir until thoroughly mixed; add this mixture, then flour and stir very hard. Put in slow oven at once. Will bake in 30 or 40 minutes. Can be made into layers by adding one half cup more

flour. Use chocolate or white icing for filling. Invert as other cakes. Hang in pan until cold.

Chocolate Cake (2 large layers).—½ cup butter, 1½ cup sugar, 1 cup milk, 4 eggs, 2 cups flour, 2 teaspoons baking powder, 2 squares chocolate, ¼ teaspoon soda. Cream butter, then gradually add the sugar. Cream the mixture. Add egg yolks that have been beaten until light. Add chocolate which has been melted over hot water. Then add some of the milk and part of the dry ingredients (flour, baking powder and soda sifted together). Repeat until all milk and dry ingredients have been added. Beat the mixture thoroughly. Cut and fold in the whites of eggs quickly; then turn into oiled pans and bake about thirty minutes in a moderate oven.

CORA ALBERTSEN.

Cake (Cream Sponge).—4 eggs, 1 scant cup sugar, 3 tablespoons cold water, 1½ tablespoons of corn starch, 1½ teaspoons of baking powder, 1 teaspoon of vanilla, flour, beat yolks of eggs until thick and lemon colored, add sugar gradually, beat hard, then add the cold water. Put corn starch in a measuring cup and fill the remainder with sifted flour, and add baking powder and add to the first mixture. Add a pinch of salt to the whites of the eggs and beat to a stiff froth, add this to the mixture and then add the vanilla and beat very hard. Bake in layers.

St. Louis, Mo. MISS HAZEL NAHLICK.

Cocoa Cake.—1 tablespoon butter, 1 cup sugar, 2 heaping tablespoons cocoa, 1 egg, 1 cup boiling water, 1½ cups flour, 1 teaspoon baking powder, 1 level teaspoon baking soda, 1 teaspoon vanilla. Cream butter and sugar; add beaten egg, then cocoa, dissolved in ½ cup boiling water; add flour and baking powder; then baking soda, dissolved in ½ cup boiling water; vanilla. Bake in square pan.

Icing.—Cream 1 tablespoon butter; add 2 tablespoons cream and about 2 cups powdered sugar. Flavor with vanilla and beat well. If a cocoa icing is

desired, add 1 tablespoon each cocoa and coffee, omitting 1 tablespoon of cream.

Peoria, Ill. MRS. MILLIE SAAL YOUNGE.

Coffee Cake.—1 cup sugar, ½ cup butter or lard, ¾ cup molasses, 1 cup cold coffee, 3 eggs, 1 teaspoon each of nutmeg, cloves, cinnamon, and soda; flour enough to make rather stiff dough.

Harpster, Idaho. MRS. CHARLOTTE SURRIDGE.

Cream Cake.—Whites of 10 eggs, ¾ cup of butter, 2 cups of sugar, 1 tablespoon of baking powder, 1 cup of milk, 3 cups of flour. Stir butter and sugar to a cream, then add milk, next the flour and baking powder sifted together; and last, the eggs, beaten to a froth. Bake in tins lined with buttered paper.

Filling for Cake.—2 cups of granulated sugar, with enough water to dissolve; let it boil until it threads from the spoon; beat whites of 2 eggs stiff, then pour the boiling sugar into it, beating all the time. Add a pinch of cream of tartar. And a cup of chopped nuts and 1 teaspoon of almond extract.

MISS MINNIE MEINEN.

Date Loaf.— 1 lb. dates, 1 lb. English walnuts, 1 cup sugar, 1 cup flour, pinch salt, 4 eggs, beaten separately; 2 teaspoonfuls baking powder, 1 teaspoonful vanilla, 1 large spoon brandy or water. Beat yolks of eggs until light, add sugar, vanilla, water, flour, in which salt and baking power have been sifted; nuts and dates, dredged with some of the flour; then the beaten whites. Bake 1 hour. Keeps as well as fruit cakes.

MRS. D. F. VELDE.

Date Loaf.—6 eggs, 1½ cups flour, 1½ cups sugar, 2 teaspoons baking powder. Beat whites and yolks separately; add ½ the sugar to whites and ½ to yolks. Sift flour and baking powder together, stir into the yolks; then add whites and vanilla. Stir in 1 lb. of floured dates and 1 lb. of English walnut meats. Lastly add 6 tablespoons boiling water. Turn in well-buttered loaf pan, and bake 1 hour in moderate oven.

ERNA HECKER.

Roll Jelly Cake.—2 eggs, beaten with 1 cupful sugar; ¼ cup milk, pinch of salt, flavor to taste, 1 heaping teaspoon baking powder, sifted into 1¼ cups flour. Bake in a quick oven. Spread, and roll up at once. This cake will not break when rolled.

Marie Fluegel.

Date Loaf.—6 eggs, 1½ cups flour, 1½ cups sugar, 2 teaspoons baking powder; beat whites and yolks separately, add half the sugar to the whites and half to yolks. Sift flour and baking powder, stir in yolks then add whites and vanilla; stir in 1 pound floured dates, ½ pound candied pineapple, ½ pound English Walnut meats, ½ pound Brazil Nut meats; lastly add 6 tablespoons boiling water. Turn in well buttered loaf pan and bake in moderate oven.

Malinda Kreigsman.

Date Loaf Cake.—½ cup butter, 1 cup brown sugar, 2 eggs, 2 cups flour, 1 teaspoon vanilla, ½ teaspoon salt, ½ cup luke warm water, 1 teaspoon soda, 1 pound dates, 1 cup chopped nuts. Cream butter and then add the sugar and cream mixture, add well beaten eggs. Then add some of the flour and salt which have been sifted together and part of the water in which soda has been dissolved. Repeat until all has been added, lastly, stir in dates, stoned, chopped and floured, nuts and vanilla. Bake in a greased and floured pan. For the best results the oven should be slow.

Copied from American Cookery Magazine.

Delicious Cake.—1 cup of sugar, ½ cup of milk, ½ cup of butter, 1½ cups of flour, 2 eggs, yolks and whites beaten separately; 1½ teaspoons baking powder. Mix flour and baking powder thoroughly.

Gertrude Kief.
Mrs. Harm Smith.

Devil Food Cakes.—Put on stove to boil 1 cup granulated sugar, ½ cup grated chocolate, ½ cup sweet milk. When cool, add the following: 1 cup sugar, ½ cup butter, ½ cup sweet milk, 3 eggs, beaten separately; 2 cups flour, 2 teaspoons baking powder.

Filling.—1 cup milk, 1 cup granulated sugar, ½ cup grated chocolate. Boil until thick; beat until cool; then put on cake.

Mrs. H. D. Janssen.

Devil's Food Cake.—2 squares chocolate, ½ cup milk (cook the chocolate and milk together, to melt the chocolate); 1½ cups sugar, ⅓ cup butter, ¾ cup coffee, 1 teaspoon soda, 1 teaspoon vanilla, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon baking powder, 2 cups flour. Cream the sugar and butter together, then add the eggs, cinnamon, and vanilla. Dissolve the soda in the coffee, and add it; then add 1 cup of flour and stir. Lastly, add the second cup of flour, with the baking powder. Put in 2 pans, and bake.

Peoria, Ill. Mable V. Wood.

Devil's Food.—Cream ¼ cup of butter; add 1 cup of sugar and cream until very light; beat in 2 whole eggs, 1 teaspoon of soda in ½ cup thick, sour milk, ½ teaspoon baking powder in 1¼ cups flour. Break ¼ Baker's chocolate in cup, and add enough boiling water to make cup ½ full, and add to cake last thing. Flavor with vanilla.

Mrs. Charles Schaefer.

Fruit Cake.—2 cups brown sugar, 1 cup butter, 1 cup molasses, 1 cup strong coffee (as prepared for table), 2 teaspoons cinnamon, 2 teaspoons cloves, 1 teaspoon grated nutmeg, ½ lb. chopped nut meats, ¼ lb. chopped figs, 4 eggs, 1 lb. raisins, 1 lb. currants, ¼ lb. citron, 1 teaspoon soda, 4 cups flour. Cream the butter and sugar. Add 4 well-beaten eggs and molasses. To this add, alternately with coffee, the soda, spices, and flour, which have been well-mixed. Then add the fruits and nuts. Put the ingredients into a pan well-lined with oil paper. Bake 1½ hours in a moderate oven.

Mrs. R. A. Kief.

Fruit Cake.—1 lb. flour, 1 lb. dark-brown sugar, 1 lb. butter, 2 nutmegs, 2 teaspoons cloves, 3 teaspoons cinnamon, 10 eggs, 2 lbs. figs, chopped fine; 2 lbs. cur-

rants, 2 lbs. raisins, ½ lb. citron, ¼ lb. candied cherries, ½ lb. almonds, 1 teaspoon soda, ½ glass brandy, 1 glass jelly.

New York, N. Y. MRS. CLARA ROSENTHAL.

Fruit or Nut Cake.—1½ cups brown sugar, ½ cup butter, 1 cup sour milk, 1 cup each raisins, currants, and nuts; 1 teaspoon cinnamon, cloves, and allspice; 1 teaspoon soda, 3 cups flour. No eggs are required. If one does not care for the cloves or the allspice, make up the amount in cinnamon.

Holt, Mo. MRS. THOMPSON.

Fruit Cake.—1 cup butter, 2 cups brown sugar, 1 cup sour milk, 4 cups flour, 1 teaspoon baking soda, 2 teaspoons cinnamon, 1 teaspoon cloves, ½ teaspoon allspice, 4 eggs, 1 cup raisins, 1 cup currants, 1 cup dates, 1 cup nuts, 1 cup citron. Bake 1½ hours.

MRS. E. F. UNLAND.

Fruit Cake.—1 lb. brown sugar, 1 lb. butter, 1 lb. flour, 2 lbs. raisins, 2 lbs. currants, ½ lb. citron, 9 eggs, 1 nutmeg, tablespoon cloves, tablespoon allspice, ½ pint brandy, 2 teaspoons baking powder. After baking, while yet warm, pour over cake a half pint wine.

MRS. BEN MATTHEESSEN.

Fruit Cake.—½ pound sugar, ½ pound flour, ½ pound seeded raisens, ½ pound shelled pecans, ¼ pound butter, ½ nutmeg, 3 eggs, ½ teaspoon baking powder, **just a little brandy.** Flour, raisins and nuts.

House-Keeper's Fruit Cake.—1 cup butter, 2 cups sugar, 3½ cups flour, ½ cup New Orleans molasses, 4 eggs, beaten separately; ½ teaspoon soda, stirred in molasses, until it foams; 1 tablespoon cinnamon, 1 teaspoon cloves, 1 nutmeg, 1 lb. seeded raisins, 1 lb. currants, ½ lb. citron. Mix butter, eggs, molasses, and spices thoroughly; add ½ of the flour, and, with the remaining flour, the currants and raisins. Put a layer of cage in the baking dish, then a layer of citron, cut in thin strips; another layer of cake, and citron; finish with cake, and bake in a slow oven 2½ hours, or until it will not stick to a broom splint. It is very stiff,

particularly when made in winter, as there is no liquid but the eggs and molasses.

Mrs. L. J. Albertsen.

Fruit Cake (White).—½ cup butter (scant), 1 cup sugar, ½ cup milk, 1⅞ cups flour, 2 teaspoons baking powder, whites of 4 eggs, ½ teaspoon vanilla, ½ cup chopped, seeded raisins, 2 ounces citron, and ⅓ cup walnut meats, chopped fine. In mixing, reserve 1 tablespoon flour to use with fruit.

Miss Louise Frey.

Fruit Cake by Measure.—2 scant teacupfuls of butter, 3 cupfuls of dark-brown sugar, 6 eggs, whites and yolks beaten separately; 1 lb. of raisins, seeded; 1 lb. of currants, 1 lb. of dates, ½ lb. of citron, ½ cupful of cooking molasses, ½ cupful of sour milk. Stir the butter and sugar to cream; add to that ½ a grated nutmeg, 1 teaspoonful of ground cinnamon, 1 teaspoonful of cloves; add the molasses and sour milk. Stir all well, then put in the beaten yolks of eggs, a wine glass of brandy; add 4 cupfuls of sifted flour, with the beaten whites of eggs. Dissolve a level teaspoonful of soda, and stir in thoroughly. Mix the fruit together, and stir into it 2 heaping tablespoonfuls of flour, then stir it in the cake. Butter 2 common-sized baking tins, line them with letter paper, well-buttered; and bake in a moderate oven 2 hours.

Mrs. Hermine Schurman.
Mrs. Donald Reardon.
Miss Grace Siebens.

Foundation for Cake.—2 cups sugar, ¾ cup butter, creamed together and add 4 eggs well beaten, 1 cup water, 3 cups flour, 2 heaping teaspoons baking powder, 1 teaspoon vanilla—for white cake leave out the yolks—for spice cake add 1 teaspoon cinnamon. 1 teaspoon cloves and 1 teaspoon allspice—for chocolate cake add ¼ cake Baker's Chocolate. Bake in layers or sheet thirty minutes.

Mrs. Urban Albertsen.

Fluffy Ruffle Cake.—2 cups sugar, ½ cup of butter, 2½ cups flour, 1 cup of sweet milk, 2 teaspoonfuls baking powder, whites of 5 eggs. Beat sugar and butter to a cream. Add flour, milk, eggs, beaten to a stiff froth; and last add baking powder and flavoring. Bake in 3 layers.

Icing.—Boil together 15 tablespoonfuls of sugar with water, to dissolve it; boil until syrup threads. Pour over the beaten whites of 3 eggs, and stir constantly until cool. Let icing get stiff, and spread with hot chocolate in which has been dissolved ½ teaspoonful of gum arabic.

Mrs. John W. Smith.

Feather Cake.—4 eggs, beaten separately; 1¼ cups granulated sugar, ¾ cup butter, ½ cup water, 2½ cups Swansdown cake flour, 2 teaspoons baking powder, flavor to taste. Sift flour once, then measure, add baking powder, and sift three times; cream butter and sugar thoroughly; beat yolks to a very stiff froth, and stir in; whip whites until very stiff; add water, then whites of eggs; then flour, then flavor and stir very hard. Put in slow oven at once; will bake in 30 to 40 minutes. Good for layers with any kind of light filling.

Gold Cake.—1 cup sugar, ¾ cup butter, yolks of 8 eggs, ½ cup sweet milk, 2 good cups flour, 1 teaspoon vanilla, 1½ teaspoons baking powder.

Quincy, Ill. Mrs. Wm. Balcke.

Graham Cracker Cake.—½ cup butter, 1 cup sugar, 2 eggs, 1 cup milk, 24 graham crackers, ½ cup chopped pecans, 3 teaspoons baking powder 1 teaspoon of vanilla. Cream, butter and sugar, add the yellow of eggs well beaten, milk and vanilla. Crush graham crackers to flour, mix with the chopped pecans and add to the first mixture, then add the whites of the eggs beaten to a stiff froth. Bake in layers.

St. Louis, Mo. Miss Hazel Nahlick.

Hickory Nut Cake.—2 cups sugar, ¾ cup butter, 4 eggs, 1 cup water, 3 cups flour, 2 teaspoons baking

powder, 1½ cups nuts, rolled in some of the flour. Cream sugar and butter. Add beaten yolks; then water and flour and nuts. Last, the beaten whites. Bake in loaf or layers.

Peoria, Ill. ANNA ZIMMER.

Leather Cake

Burned Syrup.—Cook one cup of granulated sugar until it smokes. Turn burner low and add one cup of boiling water, cook until it almost spins a hair. Keep warm until ready to use.

Cake Part.—½ cup butter, 1½ cups granulated sugar, creamed; 1 cup warm water, 2 cups flour, 2 egg yolks. Beat for five minutes and then add 3 tablespoons burned syrup, 1 teaspoon baking powder in ½ cup more of flour, 3 egg whites.

Icing.—½ cup butter, 2 cups powdered sugar creamed; stiffly beaten white of one egg, 2 tablespoons burned sugar syrup, 1 teaspoon vanilla, ½ cup nut meats.

MRS. EDWARD MULVEY.

Loaf Cake.—1 cup sugar, ½ cup butter, creamed; ¾ cup milk, 3 eggs, 2½ cups flour, 1 cup raisins, grated rind of 1 lemon, 1 teaspoon baking powder.

Champaign, Ill. MRS. A. WASCHER.

Mixed Layer Cake.—White part: 1 cup sugar, ½ cup butter, whites of 3 eggs, beaten stiff; 1 teaspoonful vanilla, 2 cups flour, 1½ teaspoonfuls baking powder, ½ cup milk. Dark part: 1½ cups sugar, ½ cup butter, ½ cup sweet milk, yolks of 3 eggs, 1 cup raisins, 3 cups flour, 1 teaspoonful of allspice, cinnamon, and nutmeg; 2 teaspoonfuls baking powder.

Filling.—Whites of 2 eggs, beaten stiff. Use powdered sugar. Add a little cream or milk, 1 cup of chopped nuts and raisins. Stir this into the frosting. If too stiff, add a little more milk. Spread between layers.

MISS MARY STOFFREGEN.

May Day Cake.—Cream together 1½ cups sugar and ½ cup butter. Add, alternately, ¾ cup sweet milk,

1 teaspoon vanilla, 2 cups flour, 2 teaspoonfuls baking powder. Fold into this the stiffly-beaten whites of 4 eggs. Do not bake too slowly.

Filling.—1 cup sugar, ½ cup sweet cream. Do not cook too hard; spread between layers, sprinkle with cocoanut. This is a very delicious cake.

MRS. HENRY BEHRENSHAUSEN.

Marble Cake.—Light part: 1 cup white sugar, ½ cup butter, 2 cups flour, whites of 3 eggs, 1½ teaspoons baking powder.

Dark part: ½ cup brown sugar, ½ cup molasses, ¼ cup butter, ¼ cup milk, ½ nutmeg, 1 teaspoon cinnamon, 1 teaspoon allspice, yolks of 3 eggs, 2 cups of flour, 1½ teaspoons baking powder. Butter your tin, and put in the light and dark batter in alternate tablespoonfuls.

MRS. TINA MEINEN.

Mocha Cake, Walnut.—1 cup sugar, ¼ cup butter, 1 cup nuts, 1¾ cups flour, 2 teaspoons baking powder, ½ cup strong coffee, whites of 3 eggs, and teaspoon vanilla. Cream sugar and butter, then add coffee. Sift flour and baking powder 4 times, then sift into the above mixture; add nuts, and lastly, whites of eggs, beaten stiff, and flavoring. Will make 2 small layers.

MRS. G. N. WEBER.

Mountain Pound Cake.—1 cup butter, 2½ cups sugar, 1 cup milk, 6 eggs, 1½ teaspoons baking powder, 4 cups flour, 1 teaspoon lemon.

Washington, D. C. MRS. LENA LUNENBURG.

Nut Cake.—2 cups of sugar, 1 cup butter, creamed together; 1 cup sweet milk, 3 cups sifted flour, 3 teaspoons baking powder, the whites of 6 eggs, well-beaten; ⅔ cup of English walnut meats; stir well through cake. Flavor.

MRS. PHIL. ADOLPH.

Nut Cake.—½ cup of butter, 1½ cups of granulated sugar, ¾ cup milk, 2 cups of flour, 2 level teaspoonfuls of baking powder, 1 cup nut meats chopped fine; whites of 4 eggs, beaten dry. Sift flour and baking

powder together 3 times. Cream the butter, add the sugar; then, alternately, the milk and the flour mixture; lastly, the whites of eggs and the nut meats. Bake in a sheet in a shallow pan 30 or 40 minutes. When cool, cut in squares, cover with icing, and decorate with whole nut meats.

Chocolate Icing.—1 cup granulated sugar, ½ square of bitter chocolate, ¼ cup of water, white of 1 egg, beaten dry; ½ teaspoonful of extract.

Mrs. John W. Smith.

Nut and Raisin Cake.—1 cup sugar, ½ cup milk, 1 cup butter, 1¾ cups flour, 2 eggs, 1 generous teaspoon baking powder. Mix in usual way. Have ready ½ cup seeded raisins, ½ cup chopped walnuts. Take a deep pan and put in layer of dough, then layer of nuts and raisins; then dough again, nuts and raisins; lastly dough. Make a frosting of juice of ½ lemon and enough confectionery sugar to make a nice, smooth frosting.

Elizabeth Waechter.

One-Egg, or Quick Cake.—Warm a crock, put in 1½ cups flour, 1 cup sugar, 1 teaspoon baking powder; mix. Put 1 egg in a cup, fill ½ full soft butter, fill full with milk. Pour into the mixture, and beat 5 minutes. Add flavoring. Bake in loaf or layers.

Verbene Bergner.

Orange Cake.—1 cup sugar, ½ cup of butter, 3 eggs (beaten separately), ½ teaspoonful salt, grated peel of 1 large orange, ½ cup of strained orange juice, 1½ cups sifted flour, 1½ teaspoonfuls baking powder. Cream butter and sugar. Next add orange juice and peel; then flour, baking powder, and salt. Last of all, stir in very lightly the stiffly-beaten whites of eggs. Bake about 20 minutes to ½ hour in a moderately-quick oven.

For Frosting.—¼ cup of orange juice, the grated rind of 1 orange and 1 lemon, and 2 cups of confectioners' sugar.

Mrs. O. D. Ehrlicher.

Orange Cake.—Beat yolk of 7 eggs with 2 cups granulated sugar; then add the juice of 2 oranges (having grated the rind), then add whites of eggs (beaten very light), and 2 cups flour, 1 even teaspoon baking powder. Mix all together, and bake in 3 layers. Use boiled icing, and add the grated rind of orange. Makes a rich cake.

MRS. POPPEN.

Ice Water Sponge Cake.—1½ cups of sugar, 1½ cups of flour, 3 eggs, ½ cup of ice water, 1½ teaspoons of baking powder. Beat yolks and sugar with 1 tablespoon of water thoroughly. Better than any 10-egg cake.

Chicago, Ill. MRS. R. W. BRETT.

Pecan Cake.—1 lb. sugar, ½ lb. butter, 1 lb. flour, 1 lb. raisins, 1 lb. pecan meats, 1 grated nutmeg, ½ cup brandy, 6 eggs (beaten separately), 2 rounding teaspoons baking powder. Cream the butter and sugar; add the beaten yolks, then the brandy and nutmeg; next the flour and baking powder (retain part of flour for raisins and nut meats, which are left unbroken), and last, add the stiffly-beaten whites. Bake in a loaf in a moderate oven.

MRS. PHIL. H. SIPFLE.

Pink and White Layer Cake.—1 cup butter, 1 cup milk, 2 cups sugar; beat to a cream: ½ cup cornstarch, 2 cups flour, 2 heaping teaspoons of baking powder, well-sifted with the flour; whites of 6 eggs, beaten stiff; stir together. This makes 4 layers. Separate enough to make 2 pink layers with fruit coloring.

Spring Lake, Ill. MRS. C. F. BUDKE.

Plain Cake.—1½ cups sugar, ½ cup butter, 3 eggs, 1½ cups flour, 2 teaspoons baking powder, ½ cup water. Stir in with the flour gradually.

MRS. K. EPKENS.

Plain Cake.—Beat 1 egg in a cup, and fill the cup with milk; add 1 teacupful sugar, and thicken with 2 teacupfuls flour, into which has been mixed 1 teaspoonful baking powder.

MRS. THERESSA RUST.

Pork Cake.—1 lb. salt pork, 2 cupfuls boiling water, 2 cupfuls dark-brown sugar, 1 cupful molasses, 1 teaspoon soda, 1 lb. raisins, 1 lb. chopped dates, ¼ lb. citron, shaved fine; 4 cupfuls flour, 1 teaspoon each of cinnamon, cloves, allspice, and nutmeg. Chop the pork so fine as to look almost like lard; pour on it the boiling water; add the sugar, molasses, and soda. Stir in raisins, dates, and citron. Add flour with spices; pour the batter in loaf cake pan, and bake in moderate oven.

Mrs. Clara Koch Wonn.

Potato Caramel Cake.—⅔ cup of butter, 2 cups sugar, 2 cups flour, 1 cup hot, mashed potatoes, ½ cup sweet milk, 4 eggs, 2 teaspoons baking powder, 1 cup grated chocolate, or 2 squares, melted; 1 cupful chopped English walnuts, 1 teaspoonful each of cloves, cinnamon, and nutmeg. Cream butter, sugar, and yolks of eggs. Add milk, mashed potatoes, spices, and melted chocolate. Sift the baking powder in the flour, and beat whites of eggs to stiff froth. Stir the sifted flour into batter, and lastly, beat in whites. Add nuts last. Makes a large loaf.

Chicago, Ill. Miss Brett.
Chicago, Ill. Mrs. Fred Epkens.

Potato Cake.—1 lb. cooked, rubbed potatoes; ½ lb. sugar, 12 eggs (whites beaten separately), 1 grated lemon, juice of 2 lemons, ¼ lb. almonds, 1 teaspoonful rose water.

Mrs. C. H. Schurman.

Prune Cake.—1 cup sugar, 1 teaspoon cinnamon, ½ cup butter, ½ teaspoon cloves, 1½ cups flour, ½ teaspoon nutmeg, 1 teaspoon soda, 4 tablespoons sour milk, 3 eggs, reserving white of 1 for frosting; 1 cup of cooked prunes, cut fine. Cake is delicious. Will keep moist for weeks, even in hot weather.

Grace Siebens.

Quick Cake.—⅓ cup soft butter, 2 eggs, 1⅓ cups brown sugar, ½ cup milk, 1¾ cups flour, 3 teaspoons baking powder, ½ teaspoon cinnamon, ½ teaspoon

nutmeg, ½ lb. dates, cut in pieces; or raisins and nuts can be substituted. Put all ingredients in a crock at the same time, and stir 3 minutes. Bake in moderate oven 35 or 40 minutes.

Mrs. R. D. Lackman.

Quissel Cake.—Cream ½ cup butter with 1½ cups of sugar. Beat very lightly to a cream 3 eggs and ½ cup of milk, 1½ cups of flour, 1 teaspoon of baking powder. Dissolve 6 level tablespoons of grated bitter chocolate in 2 tablespoons of scalding milk. Add this to dough lastly.

Miss Anna Rust.
Mrs. Lena Young.

Raisin Cake.—1½ cups seeded raisins; cover with boiling water and simmer 20 minutes; ¼ cup butter, ¾ cup sugar, 1 beaten egg, ½ cup water from raisins, 1½ cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, grating of nutmeg. Mix as usual, and bake in sheet ½ hour.

Domestic Science, Bradley Institute.
Peoria, Ill. Miss Helen M. Day.

Spice Cake.—1 cup brown sugar, ½ cup butter, ¾ cup molasses, ½ cup sour milk, 3½ cups flour, 4 eggs, 1 teaspoon soda, ½ teaspoon each of cinnamon, cloves, and nutmeg; to make a kind of a fruit cake, add a cupful of raisins and currants.

Topeka, Ill. Mrs. C. E. Himmel.

Spice Cake.—1½ cups of sugar, ½ cup butter, 3 eggs, 1 teaspoon soda—add it to cup of sour milk; 2 teaspoons cinnamon, ½ teaspoon allspice, ¼ teaspoon cloves, ¼ of a nutmeg, 2 cups of flour. Mix ingredients as for other cake, and bake in a moderate oven.

Mrs. P. Reinhardt, Jr.

Spice Cake.—2 cups sugar, 1 cup butter, 1 cup milk, 3½ cups flour (after sifting), 3 level teaspoons baking powder, 5 eggs. Cream sugar and butter, then add 1 egg at a time and beat thoroughly; then add milk and flour alternately, and add spices and baking powder to flour, and sift at least 5 times; 1 teaspoon cinnamon,

½ teaspoon cloves, ½ teaspoon nutmeg, ¼ teaspoon allspice. Bake in layers, and use white filling.

MRS. LENA YOUNG.

Spice Cake.—½ cup butter, 2 cups dark brown sugar, 5 eggs, reserve whites of 2 for icing, 1 cup sour milk, 1 level teaspoon soda, 2 cups flour, 2 teaspoons each of cinnamon and nutmeg, ½ teaspoon each of cloves and allspice, 1 cup raisins, cream butter and sugar, add beaten yolks, add sour milk and soda flour and spices and floured raisins, lastly the beaten whites. Bake in layers and put together with boiled frosting.

Warrenton, Mo. MRS. SCHWARZ.

Spice Fruit Cake.—2 cups C sugar, ½ cup butter, 4 eggs (save whites of 2), 1 cup raisins, and 1 cup nuts, or 1 cup raisins and 1 cup currants; 1 cup sour milk, ½ teaspoon each of cinnamon, cloves, ginger and allspice; 2 cups flour (good measure), ½ teaspoon soda, dissolved in boiling water.

MRS. JOHN BLUME.

Spice Cake, Without Eggs.—2 cups of sour milk, 2 cups of sugar, ½ cup of butter, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 teaspoons soda, 3½ cups flour, sifted 3 times; 1 lb. raisins. Cream the butter and sugar; add the milk, into which the soda has been dissolved; add spices and flour. Beat hard before adding the raisins. May be baked in layers and spread with chocolate filling or icing, or may be baked in a loaf.

MRS. C. E. SCHNEIDER.

Snow Balls.—1 cupful of butter, 2 cupfuls of white sugar, 1 cupful of sweet milk, 3 cupfuls of flour, 2 teaspoonfuls of baking powder, whites of 5 eggs, well-beaten. Bake in deep, square tins. The day after baking, cut in 2-inch squares, paring the outside off so as to leave it all white. Take each on a fork, frost on all sides, and roll in freshly-grated cocoanut.

MRS. RUDOLPH FREY.

Strawberry Jam Cake.—1 cup sugar, ½ cup butter, 3 eggs, beaten separately; 1 cup strawberry jam, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, 1 tea-

spoon cinnamon, ½ nutmeg, grated. Cream butter and sugar; add the beaten egg yolks, and continue beating. Add next the jam and a little flour to bind the mixture. Then add the sour milk in which soda has been stirred. Add the remainder of flour, beating well. Add spices and then fold in the stiffly-beaten egg whites. Bake in shallow pans about 35 minutes.

Mrs. P. H. Massey.

Surprise Cake.—1 cup sugar, ½ cup butter, 2 eggs, 1 cup milk, 2½ cups Swansdown Cake Flour, 1 heaping teaspoon baking powder and flavoring to taste. Put the mixture in gem pans and in the center of each cake put a raisin which has been flavored.

Surprise Cake.—1 egg, 1 cup of sugar, ½ cup of butter, 1 cup of milk, 2 cups of flour, 2 teaspoons baking powder, a pinch of salt; flavoring to suit the taste. Bake in layers. Put together with a boiled frosting or a filling as follows: Pare and grate 3 apples, ⅔ cup sugar, 1 egg. Mix all, and cook, stirring while cooking. Flavor with lemon.

Lincoln, Ill. Miss Irma Esders.

Sunshine Cake.—Whites of 8 eggs, yolks of 4, 1¼ cups granulated sugar, 1 cup Swansdown Cake Flour, ⅓ teaspoonful cream tartar, a pinch of salt added to whites of eggs before whipping; flavor to taste. Sift, measure and set aside Swansdown Cake Flour and sugar; separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl; beat yolks to a very stiff froth; whip whites to foam; add cream tartar and whip until very stiff; add sugar to the whites and fold in; then yolks and fold in; flavor and fold in; then Swansdown Cake Flour and fold lightly through. Put in moderate oven at once; will bake in about 25 minutes.

Sunshine Cake.—Yolks of 12 eggs, 1½ cups granulated sugar, 1½ cups pastry flour, 1 teaspoon baking powder, 1 teaspoon lemon extract, 12 tablespoons boiling water. Sift the sugar and flour 5 times. Beat eggs, add sugar, flour, last water.

Mrs. Ben Mattheessen.

Sunshine Cake.—Whites of 7 small eggs, yolks of 5, 1 cup granulated sugar, ¾ cup flour, ⅓ teaspoon cream of tartar, pinch of salt, added to whites of eggs before whipping. Sift, measure, and set aside flour and

Velvet Sponge Cake.—2 cups sugar, 6 eggs, leaving out the whites of 3; 1 cup boiling hot water, 2½ cups flour, 1 tablespoon baking powder in the flour. Beat the yolks a little, and add the sugar, and beat 15 minutes. Add the 3 beaten whites and the cup of boiling water, just before the flour. Flavor with a teaspoon lemon extract. Bake in 3 layers. For a nice filling use 1 pint cream, and whip well, and sweeten. Then add 1 cup chopped nuts.

Emden, Ill. ANNA STEEN ZIMMER.

Vanilla Cake.—Rub 1 cupful of sugar and ½ cup of butter to a cream; add the well-beaten whites of 3 eggs, ¾ cup of sweet milk, 2 good cups of flour, 1 teaspoonful of baking powder. Bake in 2 layers in a hot oven for 15 minutes.

For frosting between the layers, beat the yolks of the 3 eggs until they are thick; add 1 cupful of powdered sugar, 1 teaspoonful of vanilla. Spread between the layers and on the top and sides of the cake.

MRS. RUDOLPH FREY.

Walnut Cake.—1½ cups brown sugar, ¾ cup butter, 1¾ cups flour (sifted 3 or 4 times), 4 eggs, 2 heaping teaspoons baking powder, 1 cup sweet milk, ½ cup chocolate, 1 cup chopped walnuts, 1 teaspoon cinnamon, ½ teaspoon each allspice and cloves; vanilla. Stir chocolate in butter and sugar, creamed.

Harpster, Idaho. MISS JENNIE GRIBBLE.

Watermelon Cake.—White part: 2 cups sugar, ⅔ cup butter, ⅔ cup sweet milk, 3 cups flour, 2 teaspoons baking powder, whites of 5 eggs.

Red part: 1 cup red sugar, ⅓ cup butter, ⅓ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, ½ lb. raisins, yolks of 5 eggs.

MRS. H. ROOS.

White Cake.—1½ cups of granulated sugar, ½ cup of butter 1 cup of cold water, 3 even cups of pastry flour, sifted 3 times before measuring; 2 rounded teaspoonfuls of baking powder, whites of 4 eggs. Flavor slightly with lemon or vanilla. Cream the butter and sugar, add ⅓ of the water with 1 cup of flour. Beat thoroughly, and add second cup of flour; continue beating. Into the last cup of flour sift the baking powder, and add as the others; then the rest of the water. Flavor, and then cut and fold in the stiffly-beaten whites very carefully.

Cream Filling.—Into 1 cup of stiffly-whipped cream stir 1 cup chopped (not fine) nut meats. Either pecans or English walnuts. Spread between and on top of layer. MRS. ADOLPH NIERSTHEIMER.

White Cake.—1½ cups sugar, ½ cup butter, 1 cup milk, whites of 6 eggs, beaten stiff; 3 cups flour, 2 teaspoonfuls baking powder, 1 teaspoonful vanilla.

BOILED FROSTING.—2 cups sugar, enough water to dissolve it. Let it boil until it threads from the spoon. Beat the whites of 2 eggs stiff. Pour the boiling sugar into the eggs, beating until it thickens. When cold, add 1 teaspoonful of vanilla.

MISS MARY STOFFREGEN.

White Cake.—Sift 3 times 1 cup sugar, 1½ cups flour and 1 teaspoon baking powder. Break the whites of 2 eggs into a cup, add to that enough soft butter to make the cup ½ full, then enough milk to fill the cup. Beat this into the sifted flour, etc,; beat all very hard for about 10 minutes. Flavor to taste. This makes a small, but very good, white cake. The above makes a good cake by using the yolks of 3 eggs instead of the whites of 2. MRS. C. E. SCHNEIDER.

Yellow Cake.—1 teacupful of sugar, with ½ the quantity of butter; add the yolks of 4 eggs, beaten; ½ a teacupful of milk, and 2½ teacupfuls of flour, sifted with 2 teaspoonfuls of baking powder. Flavor with vanilla. SENIA DEBOER.

Blackberry Jam Cake.—1 coffee cup sugar, ½ cup butter, 1 cup blackberry jam, 1¾ cups flour, 3 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon allspice, ½ teaspoon nutmeg, 4 tablespoons sour cream or milk. Stir together quickly, adding sour milk and soda last. Bake in 2 layers, and put together with icing. A good cake to keep.

Mrs. C. W. Haynes.

Blitz Cake.—1 cup powdered sugar, ½ cup of butter, 1 cup of flour, 1 teaspoon baking powder, 4 eggs, beaten separately; 1 teaspoon lemon extract. Bake in long pan, sprinkle with powdered sugar, a little cinnamon, and chopped almonds or cocoanut, and put in oven to bake.

Mrs. Louis Zinger

Walnut Mocha Cake.—1 cup sugar, ¼ cup butter, 1 cup nuts, 1¾ cups flour, 2 teaspoons baking powder, ½ cup strong coffee, whites of 3 eggs, and teaspoon vanilla. Cream sugar and butter, then add coffee. Sift flour and baking powder 4 times, then sift into the above mixture; add nuts, and lastly, whites of eggs, beaten stiff, and flavoring. Will make 2 small layers.

Mrs. G. N. Weber.

Bread Torte.—¾ cup sugar, 1 cup bread-crumbs, sifted; ¼ lb. almonds (not blanched), 5 eggs, whites and yolks beaten separately; 1 teaspoon baking powder. Stir sugar and yolks thoroughly; add almonds, which have been put through a meat grinder; next, bread-crumbs, to which baking powder has been added; and lastly, the beaten egg whites. Bake in 4 shallow cube tins.

Filling.—A pastry cream consisting of boiling milk, thickened; to this add 2 eggs, well-beaten, and sugar. Flavor with vanilla.

Mrs. H. M. Ehrlicher.

Chocolate Torte.—½ cup butter, beat to a foam; 2 cups sugar, ½ cup grated almonds, and 1 cup grated chocolate; 1 cup sour milk, 5 eggs, beaten separately; 1 teaspoon baking powder, 1 teaspoon cinnamon, ¼ teaspoon soda in milk. Bake in loaf.

Mrs. L. Hannon.

Date Torte.—½ lb. dates, ½ lb. English walnuts, 1 cup sugar, 3 tablespoons bread-crumbs, 4 eggs, beaten separately; 1 teaspoonful baking powder. Bake ½ hour. Serve with whipped cream, or any sauce desired.

Tremont, Ill. Mrs. Bird.

Mandel Torte.—1 dozen eggs, 2 cups powdered sugar, 1 tablespoon brandy, 1 small tablespoon vanilla, 1 lb. almonds. Beat sugar and yolks of eggs thoroughly; add ground, unblanched almonds, brandy, vanilla, and last, the beaten whites of eggs. Bake in moderate oven 1 hour, and spread with soft frosting.

Clinton, Iowa. Mrs. L. P. Saenger.

PUDDING SAUCES

"I crack my brain to find out tempting sauces,
And raise fortifications in the pastry."

Cream Sauce.—½ pint cream, ⅓ cup of sugar, ⅓ cup of milk, ½ teaspoon of vanilla, 1 egg. Beat egg until stiff, and add milk, sugar, and vanilla, and lastly, add cream.

Lincoln, Ill. MRS. S. RITHABER.

Froth for Pudding.—1 cup sugar, ¼ cup butter, 1½ tablespoons corn starch, ½ pint boiling water, 1 cup red cherries and juice, 1 tablespoon of jelly, 1 teaspoon vanilla, 1 teaspoon orange. Put corn starch in sugar, and cream sugar and butter; add boiling water; let boil slowly; when thick, add cherries, jelly, and flavoring. MRS. EDWARD SPENGLER.

Hard Sauce.—Cream ⅓ cup butter; add, gradually, 1 cup powdered sugar, 3 or 4 tablespoons boiling water, 1 at a time. Beat for 5 minutes. Add 1 teaspoon vanilla and beaten egg white. Put in serving dish, and set in cold place. The water and egg white may be omitted. MRS. A. A. SIPFLE.

Orange Sauce.—3 egg whites, 1 cup of powdered sugar, 2 oranges, juice and rind; 1 lemon, juice. Beat the whites of eggs until stiff; add sugar and fruit juice, and beat well.

Lincoln, Ill. MISS GUSTA RITHABER.

Sauce for Plum Pudding.—Cream together a cupful of sugar and ½ a cupful of butter; when light and creamy, add the well-beaten yolks of 4 eggs. Stir into this 1 wine glass of wine or brandy, a pinch of salt, and 1 large cupful of hot cream or rich milk. Beat this mixture well; place it in a sauce pan over the fire; stir it until it cooks sufficiently to thicken like cream. Be sure and not let it boil. MRS. FRANK HECKMAN.

PUDDINGS AND DESSERTS

"The proof of the pudding is in the eating."
"And first they ate the white puddings,
And syne, they ate the black."—*Child's Ballads.*

HOT PUDDINGS

Angel Bread.—Whites of 6 eggs, beaten very stiff. Fold in 1 cup of sifted, granulated sugar and ½ cup chopped nuts, 1 tablespoon vinegar, 1 teaspoon vanilla. Bake 1¼ hours in a greased pan. Serve with whipped cream.

MALINDA KREIGSMAN.

Apple Charlotte.—Place into a well-buttered dish slices of dry coffee cake, or light bread; cover with quarters of apples that cook quickly. Sprinkle sugar and cinnamon; add water to moisten bread, and bake. Serve with cream.

Quincy, Ill. MRS. WM. BALCKE.

Apple Dumplings.—1½ cups sifted flour, ½ teaspoon salt, 3 level teaspoons baking powder, ¼ cup shortening, about ½ cup of milk, apples. Fill the cups of the buttered muffin pan with pared and sliced apples; sprinkle with salt, and turn 2 or 3 tablespoons of water into each cup. Sift together 3 times the flour, salt, and baking powder; work in the shortening, and mix to a soft dough with the milk. Drop the dough from a spoon with the apples in the cup, giving it a smooth exterior. Let them bake about 25 minutes. Serve with sauce, or cream and sugar. BERTHA VOLL.

Apple and Lemon Pudding.—Make a cream of 1 cup of sugar, 1 cup of hot water, the juice and grated rind of 1 lemon, 1 tablespoon of butter, and 2 tablespoonfuls of corn starch, moistened with water; add the beaten yolks of 2 eggs, and cook till thick. Have ready 1 pint of smooth apple sauce and 2 pints of stale sponge

cake, or bread, cut in small cubes; arrange the cake, apple sauce, and lemon cream in alternate layers in a buttered pudding pan. Bake 30 minutes. Beat the whites of the 2 eggs, add 2 tablespoons of powdered sugar and a little lemon juice, and spread over pudding. Return to oven till brown. Serve with cream. Good hot or cold.

Mrs. A. W. Hinners.

Apple Tapioca.—¼ cup MINUTE TAPIOCA, 2 cups boiling water, ½ cup sugar, ½ teaspoon salt, grated nutmeg and 4 apples. Add tapioca and sugar to boiling salted water, cook in double boiler until transparent. Core and pare apples, arrange in buttered baking dish, fill cavities with sugar, sprinkle with nutmeg, pour tapioca over them and bake in a moderate oven until the apples are soft. Serve with cream or lemon sauce. Other fruits may be used in place of apples.

Sauce to be used with apple tapioca—1 cup sugar, 2 tablespoons flour, 1 lemon, and 1 tablespoon butter, 2 cups boiling water.

Cora Albertsen.

Apple Snow.—Peel and boil 6 good cooking apples in as little water as possible; rub through a colander, and beat until light; beat the whites of 3 eggs to a stiff froth, add sugar to taste; beat until it looks like a dish of snow; add 1 teaspoonful of vanilla and serve with cream.

Mrs. Frank Heckman.

Apricots Souffle.—1 cup canned apricots, 3 egg whites, ½ cup sugar, 6 drops almond extract. Rub apricots through sieve; place in a sauce pan and bring to a boiling point; add sugar, extract and whites of eggs, beaten to a stiff froth and mix well with the fruit. Turn into small molds that have been greased and sprinkled with sugar. Stand in a pan containing enough hot water to come half way up the sides of the molds and bake until firm, about twenty minutes.

Rose Zerwekh.

Apple Pudding.—Peel, core, and cut in halves 4 or 5 apples, and place them in bottom of baking dish. Then rub together a tablespoon of butter and 2 tablespoonfuls of flour, and wet this mixture with about ¾ cup cold water; then add 1 cup sugar, cinnamon, and a little salt. Pour over apples, and bake until tender. Serve with cream.

Mrs. Charles Schaefer.

Apricot Sauce.—Cook and sweeten 3 times as many Blue Ribbon apricots as apples; rub through a sieve, and serve with whipped cream. B. F. H.

Apricot and Pineapple Marmalade.—1 lb. dried apricots, 1 can grated pineapple (large size), 2 cups sugar. Wash and soak apricots over night, stew in same water until soft, and mash fine; add pineapple and sugar, and boil 1 minute. May be used as sauce or served with whipped cream.

Mrs. C. W. Haynes.

Banana Whip.—3 bananas, juice of 1 lemon, ½ package gelatine, 1 pint boiling water, ½ cup cold water, 1 cup sugar, pink coloring, if desired. Cut bananas fine; add lemon juice, and beat to a creamy mass. Moisten gelatine in cold water; add hot water, sugar, bananas, and coloring, and beat until foamy. Pour in sherbert glasses, and serve with cream.

Delavan, Ill. Mrs. A. R. Patzer.

Bavarian Cream.—Heat ½ cup milk and ⅓ cup sugar. When slightly cooled, add ¼ box of Cox or 1 envelope of Minute gelatine, well dissolved in a little water. When the above ingredients cool and become thick like cream, then beat into 1 pint of cream, whipped to a froth and flavored with vanilla.

Miss Sena Abrahams.

Black Pudding.—1 cup dark molasses, ¼ cup butter, ½ cup sour milk, 2 cups of flour, ½ teaspoon of soda, ½ teaspoon of cinnamon, ½ teaspoon of cloves. Place pudding in steamer, and when nearly steamed, set in a hot oven for about 5 minutes.

Sauce for Above.—1 cup of sugar, 1 egg, 1 cup boiling water, ¾ cup of butter, 1 tablespoonful vinegar. Put sauce on stove, and let come to a boil, stirring all the time. Add a little vanilla. Be sure to cream sugar and butter well.

Peoria, Ill. Edna A. Thomas.

Bread Pudding.—Soak bread in milk, not using too much bread; add 1 pint of milk, 2 yolks of eggs, sugar, and vanilla to taste; ½ cup raisins; cocoanut may be added, if liked; lastly, add the beaten whites of 2 eggs. Bake a fine brown, and serve with whipped cream.

Mrs. J. D. Jansen.

Bread Pudding.—1 scant pint cup of bread-crumbs, 1 quart of milk, 1 cup of sugar, 1 lemon, 4 eggs, butter the size of a walnut. Grate the rind of the lemon, a little salt put in with the bread-crumbs; then pour over the milk, boiling hot. When cold, add the yolks of the eggs, well-beaten. Beat all thoroughly together and bake. Make a frosting of the whites of eggs, add ½ cup of sugar, the juice of the lemon; spread over the top of the pudding, set in the oven until a delicate brown.

Mrs. Bertha Reinhart.

Carrot Pudding.—1 cup grated carrots (raw), 1 cup grated potatoes (raw), ½ cup butter, 1 cup sugar, 1 cup flour. Stir 1 level teaspoonful soda into grated potatoes; ½ teaspoonful each of nutmeg, cinnamon, cloves, and allspice; 1 cup raisins, 1 cup currants. Stir all together, and steam 3 hours, or boil in mould. Serve with hard or lemon sauce.

Alleghany, Cal. Mrs. Charles Wesley Smith.

Cherry Pudding.—1 cup flour, 1 egg, ½ cup sweet milk, 1 small teaspoon baking powder, ½ cup sugar, 1 cup cherries, fresh or canned. Put cherries in bottom of greased pan, pour batter over them, and steam 1 hour. Serve with sauce, flavored with cherry juice.

Mrs. Minnie Black.

Cherry Pudding.—1 cup sweet milk, 1 egg, 1 cup cherries, sprinkled with flour; 2 teaspoonfuls of baking

powder, 1 tablespoon melted butter, ¼ teaspoon of salt; flour enough to make a stiff batter. Mix egg, milk, flour, baking powder, and butter together. Then whip in the cherries. Steam for 1 hour.

SAUCE FOR ABOVE.—¾ cup sugar, 1 heaping teaspoon flour. Cream together; then add 1 cup cherry juice and ½ cup of water. Cook until it boils.

Peoria, Ill. MRS. J. W. WOOD.

Chocolate Pudding.—1 quart milk, scalded; 5 tablespoons chocolate, 4 teaspoons corn starch, 1 scant cup sugar, 1 egg yolk; boil, use egg white for frosting; flavor.

Denver, Colo. MRS. HURST WAKEFIELD.

Charlotte Russe.—Separate yolks and whites of 4 eggs, 1 cup sugar, 1 pint of whipped cream, 1 tablespoonful of gelatine dissolved in ½ cup of hot water. Beat yolks and sugar together and add gelatine, the whipped cream, and the beaten whites. Put in mold lined with Lady Fingers and put in a cold place to harden.

MRS. FRANK ALBERTSEN.

Charlotte Russe.—Whip 1 quart of rich cream to a stiff froth, and drain well on a nice sieve. To 1 scant pint of milk add 6 eggs, beaten very light; make very sweet; flavor highly with vanilla. Cook over hot water till it is a thick custard. Soak 1 full ounce of Cox's gelatine in a very little water, and warm over hot water. When the custard is very cold, beat in lightly the gelatine and the whipped cream. Line the bottom of your mould with buttered paper, the side with sponge cake or lady fingers, fastened together with the white of an egg. Fill with the cream; put in a cold place, or, in summer, on ice. To turn out, dip the mould for a moment in hot water. In draining the whipped cream, all that drips through can be re-whipped.

MRS. C. J. AYDELOTT.

Corn Starch Pudding.—2 cups milk, 3 tablespoons corn starch, dissolved in ¾ cup cold milk or water; sugar to taste, 1 teaspoonful vanilla, small piece of

butter. Just before the milk comes to a boil, add dissolved corn starch, sweeten to taste; then add butter. After beating a few minutes, add flavoring. Serve with canned fruit. If a chocolate pudding is desired, add 1 heaping tablespoonful of cocoa to the corn starch before dissolving.

MRS. W. J. EDEN.

Add chopped dates to an ordinary corn starch pudding. Delicious.

Corn Starch Pudding With Custard.—1 quart of milk, take 1 pint, when boiling add 2 tablespoonfuls of corn starch, wet smoothly with a little cold water or milk; 1 tablespoonful of sugar; flavor with lemon, and let boil up 2 or 3 times; then stir in the whipped whites of 2 eggs. Remove, and let cool.

Make a custard of the remaining pint of milk and the yolks of 2 eggs. Cook it in a pail set in a kettle of boiling water. Sweeten to taste. Flavor same as the corn starch. When both are cold, pour custard over pudding, and serve.

MRS. O. C. HILL.

Cottage Pudding.—1 tablespoon butter, 1 cup sugar, ½ cup sour milk, ½ teaspoonful baking soda, 2 eggs, beaten separately; 1½ cups flour; flavor to taste. Bake in a moderate oven.

SAUCE FOR SAME.—1 cup sugar, 1 cup boiling water, butter size of a walnut, juice of 1 lemon; thicken with a little corn starch.

MISS CLARA ALBERTSEN.

Cottage Pudding.—1 pint flour, ½ cup sugar, 1 cup milk, 1 tablespoon of melted butter, 2 teaspoons baking powder; flavor with nutmeg. Mix ingredients, bake in a moderate oven, cut in slices, and serve warm with brandy sauce or lemon sauce.

MRS. D. F. VELDE.

Cocoanut Pudding.—1 pint of milk with the yolks of 2 eggs, well-beaten; 2 tablespoons of cocoanut, ½ cup of rolled cracker-crumbs, and flavoring to fancy. Bake ½ hour, then spread over it a frosting made by

beating the whites of 2 eggs and a teacupful of sugar. Put in oven to brown.

SENIA DEBOER.

Cranberry Fluff.—Cook 1 quart cranberries in ½ pint of water till they pop open. Then run through a colander. Add as much sugar as you have pulp, and cook thick like marmalade. When cool, add the whites of 4 eggs, beaten stiff. Fold in well, and bake 10 minutes. May be served with whipped cream and chopped nuts, or can be used with meat.

MRS. WILL WHITE.

Cranberry Drop Dumplings.—3 cups cranberries, 1½ cups sugar, ¾ cup boiling water, 2 cups flour, ¾ cup milk or cold water, 1 teaspoon baking powder and ½ teaspoon salt. Put the cranberries, sugar and boiling water into a sauce pan and set it on the back of the stove to keep hot, but not cook, while making the dumplings. Sift flour, baking powder and salt into a bowl. Stir in the milk or water, adding a little more, if necessary, to make a batter that will drop readily from the spoon. Bring fruit to front of stove, let it come quickly to a boil and drop batter by tablespoons over the top. Cover closely for twenty minutes. The dumplings must not be cooked on a very hot part of the stove as the cranberries scorch easily. Serve hot with the fruit as a sauce.

MRS. E. F. HOFFMAN.

Creamed Almond Cake.—11 eggs, 2 scant cups sugar, ½ pound ground almonds, 1 lemon, 14 soda crackers, 1 teaspoon vanilla. Beat the yolks with sugar to a cream, add the crackers crushed to a flour with the almonds, rind and juice of 1 lemon. Then add vanilla and fold in the stiffly beaten whites of the eggs. Bake in a Van Dusen mold, in a moderate oven about 50 to 60 minutes. Serve with whipped cream.

St. Louis, Mo. MISS HAZEL NAHLICK.

Cream Slices.—1½ cups sugar and ½ cup water, boiled until it threads. Six eggs, beat whites until

stiff and pour the syrup in and beat again. Add beaten yolks, 1 cup flour, 1 level teaspoon cream of tartar, 1 teaspoon vanilla. Bake in two ungreased pans and when cool split and fill with custard.

FILLING.—2 cups milk, scant cup sugar, 4 teaspoons corn starch, boil until thick and add small piece of butter and 1 teaspoon vanilla.

ICING.—1 egg white, 1 cup powdered sugar, 1 tablespoon butter.

MALINDA KREIGSMAN.

Custard, Baked.—4 cupfuls scalded milk, 4 to 6 eggs, a few grains nutmeg, ½ cup sugar, ¼ teaspoon salt. Beat eggs slightly, add sugar and salt, pour on, slowly, scalded milk; strain in buttered mould. Set in pan of hot water; sprinkle with nutmeg, and bake in a slow oven until firm, which may be readily determined by running a silver knife through custard—if knife comes out clean custard is done. During baking, care must be taken that water surrounding mould does not reach boiling point.

MRS. THOS. REIKEN.

Custard, Boiled.—3 pints of milk, 2 cups of sugar, 3 eggs. Place milk in double boiler, beat the eggs, and add sugar; beat thoroughly. When milk boils, pour in eggs and sugar very slowly, and stir. Let boil until it thickens. Flavor to taste.

Nashville, Tenn. MRS. M. C. WHITWORTH.

Dainty Dessert.—1 can of shredded pineapple, 1 cup of granulated sugar, 1 package of marshmallows (marshmallows must be fresh). Cut marshmallows in small pieces, mix with the pineapple and sugar, and let stand over night; when ready to serve, add ½ pint of whipped cream, and serve with maraschino cherries.

Chicago, Ill. MRS. I. C. DUTTON.

Dainty Dessert.—Soak ⅓ cup pearl tapioca; heat a pint of sweetened grape juice; add tapioca, ½ cup sugar, cook till clear, then add the juice of ½ lemon

and the stiffly-beaten whites of 2 eggs. Serve with cream or custard sauce.

ALTHEA LOHMAN.

Date Pudding.—1 lb. dates, seeded and chopped; 1 cup suet, chopped fine; 1 cup sweet milk, 1 cup flour, 1 heaping teaspoonful baking powder, pinch of salt. Steam 3 hours. Serve with hard or liquid sauce.

Chicago, Ill. MRS. H. L. PHILLIPS.

Date Pudding.—6 ounces of suet, chopped fine; 6 ounces of bread-crumbs, 6 ounces of sugar, 3 eggs, ½ teaspoon of cinnamon, ½ lb. of dates, seeded. Beat the sugar and eggs together; then stir in the other ingredients. Steam for 2 hours, and serve with sauce.

SAUCE.—Yolks of 3 eggs, pulverized to thicken; a wine glass of grape juice, and the well-beaten whites of the eggs, stirred in last.

MRS. D. H. ABRAHAMS.

Duchess Cream.—1 cup "Minute" tapioca soaked in 1 pint of cold water. Add 2½ pints of boiling water, and cook until clear. Juice of 3 lemons, 2½ cups granulated sugar, and whites of 3 eggs, beaten stiff; 1 can grated pineapple. Beat all with egg beater for some time. Serve with whipped cream. Makes a gallon.

MRS. J. T. MCKINSTRY.

English Plum Pudding.—½ coffee cupful suet, ½ coffee cupful flour, ½ coffee cupful raisins, ½ coffee cupful currants, ½ teaspoon salt, 1 egg, well-beaten; ½ teaspoon cinnamon, cloves, and nutmeg. Sweet milk to make a stiff batter. Boil 1½ hours. A 5 cent salt sack is large enough for this measure.

Tremont, Ill. MRS. GEO. BIRD.

Fig Pudding.—2⅓ cups stale bread-crumbs, 1½ cups of milk, ⅓ cup of melted butter, 1 cup of sugar, ½ lb. of figs, finely chopped; 2 eggs, ¾ teaspoon of salt. Soak bread-crumbs in milk until soft; add eggs, sugar, and salt, and mix with figs. Steam 3 hours if in large loaf, or 2 hours if in individual dishes. Stale cookies may be substituted for bread by diminishing quantity

of sugar. Serve with whipped cream or hard sauce.

LENORA.

Figs With Cream.—2 lbs. of figs; soak in cold water over night. In morning put over slow fire, and let simmer until plump and tender. Add 1 cup of sugar and juice of 1 lemon. Cook a few minutes longer. Turn out to cool, and serve with whipped cream.

MRS. H. E. HARVEY.

Float.—2 cups of milk, 3 eggs, 3 tablespoons sugar, 1 teaspoon vanilla. Mix the milk, yolk of eggs, sugar, and vanilla. Put on the fire and stir till it begins to thicken—do not boil. Remove from fire, and put the beaten whites with a little sugar on the top, and serve cold.

Fried Cream.—Ingredients: 1 cup milk, a little more than ½ cup of sugar, butter size of hickory nut, yolks of 3 eggs, 2 tablespoonfuls of corn starch, and 1 of flour, ½ teaspoonful of vanilla. Boil the mixture as for corn starch pudding, after which pour on platter; after the mixture is cold, slice in pieces 3 inches long, and 2 inches wide, dip in eggs and cracker-crumbs, and fry in hot lard until the cream is a delicate brown. Set in oven for a few minutes, and sprinkle with powdered sugar.

MRS. F. L. MAHLE.

Fruit Salad.—1 box strawberry Jello, cubes of pineapple, halves of white grapes (seeded), candied cherries, pecan meats, sliced banana. Dissolve the Jello in 1 pint boiling water, and pour into a small pan which has been rinsed with cold water. Set in cold place, and when it begins to jell, add the fruit and nuts, pushing them in place with a silver fork. When set, invert on a plate.

MRS. IRVING M. WEIMER.

Fruit Salad.—1 package gelatine soaked in 1 pint of cold water till soft; then dissolve 1½ cups sugar in 1 quart boiling water, and mix with gelatine. When cool, have ready 1 can of pears or pineapple, sliced fine, and 3 oranges (remove all seeds, and slice fine), 1 cup of

English walnuts, 4 large bananas; mix, and set in a cool place to jell.

Mrs. C. F. Grimmer.

Fruit Salad.—Cut up white cherries, pineapple, and bananas; put in sherbet glasses, and pour over the juice of an orange and powdered sugar.

Lena Kuhlman.

Fruit Dessert.—2 oranges, 2 bananas, ½ or ⅔ lb. green grapes, cut in half and seeded; about 8 marshmallows cut in quarters, ⅔ cup pecan meats. Mix fruit and add 3 tablespoons granulated sugar; let stand in cold place. Whip 1 cup cream, add 1 tablespoon powdered sugar; mix with fruit, add marshmallows and nuts. Serve with a cherry on top.

Jacksonville, Ill. Minnie Balcke.

Heavenly Food.—6 eggs, beaten separately; ½ lb. sugar, 1 cup nuts, 4 tablespoons flour, 1 teaspoon baking powder, ½ lb. dates, 1 lemon for dressing. Beat yolks and sugar ½ hour; then add dates, chopped, and nuts, chopped; then flour, mixed with baking powder; and last, whites, beaten stiff.

Dressing.—1 cup sugar, ½ cup milk, 1 cup dates 1 lemon, juice. Boil till thickens.

Mrs. L. Hanson.

John's Delight.—1 egg, 1 cup molasses, 1 cup milk, 1 cup bread-crumbs, 1 teaspoon soda, ½ teaspoon each of all kinds of spice 1 cup raisins. Steam 2 hours; serve with sauce.

Mrs. Clara Koch Wonn.

Leona Leoti Pudding.—Black, thick, New Orleans molasses and damp, black sugar are used. ½ cup molasses, ½ cup sugar, 1 cup cold water, in which 1 teaspoon soda has been stirred; ¼ cup melted butter, 1½ cups seeded raisins, 3 cups flour. Steam 3 hours.

Sauce.—2 eggs, 1 cup sugar, ¼ cup butter. Beat to a froth; flavor to taste.

Springfield, Ill. Mrs. John A. New.

Lemon Pudding.—Beat the yolks of 4 eggs smooth with 2 tablespoons of granulated sugar; then stir in

the juice and grated rind of a large lemon and 2 tablespoons of boiling water. Cook in a double boiler, stirring occasionally, until like thick cream. If one is in a hurry, and this cream must be cooked in an ordinary sauce pan, it requires stirring constantly until done. Beat the whites of the eggs until stiff, then beat into them 2 tablespoons of granulated sugar. When this looks like a meringue, it is to be beaten into the yellow mixture while still hot, which cooks it sufficiently to keep the whites from falling. If 6 eggs are used, the proportions being changed accordingly, this will fill a quart dish. Serve with cake or crackers.

MRS. A. H. BEIMFOHR.

Lemon Tapioca.—2 tablespoons of tapioca, soaked over night in a little water; in the morning add ½ cup of cold water and the peeled rind of 1 lemon; set on the stove, and boil until clear. Take out the rind, add the juice of the lemon, and 1 teaspoon of lemon extract, ½ cup sugar, ½ cup of boiling water, a little salt, and boil up. Put in a mould, and cool and serve with sugar and cream.

MRS. CHARLES SCHAEFER.

Lillies.—Take sponge cake dough, drop on slightly-buttered paper by the large spoonful, being careful not to have them touching, and bake in a moderately quick oven. When baked, slip them with a sharp knife from the paper to the baking board. Press ever so slightly with rolling pin. Fold each around your finger the shape of an ice-cream cone, and pin with a tooth pick. Lay on a cloth or paper to cool. When cool, put into each a small tablespoonful of whipped cream, and press a cherry, or bit of jelly the size, into the middle of the cream. Remove picks, and stack on plate. This is a dish that bears the name of "Lillies."

MRS. JOSEPHINE JUNKER.

Louise Pudding.—This is a delicious dessert, that can be made from a loaf of stale brown bread. Pour over 2 cups of boiling milk for every 6 ounces of bread; cover with plate, and let stand until quite soft; then

lift out bread, and put in strainer, pressing out all moisture; beat with a fork, removing any hard pieces; add 3 tablespoons brown sugar; grate rind of 1 lemon, 3 tablespoonfuls of Sultana raisins, 1 teaspoonful each of baking powder and vanilla extract; mix thoroughly, and add 2 well-beaten eggs. Place in a buttered pudding mould, cover with a buttered paper. Steam steadily for 1½ hours. Turn out when finished, and serve with sweet sauce.

MRS. THOS. REIKEN.

Marshmallows, Toasted.—1 tablespoon granulated gelatine, soaked in cold water to cover; 1 cup boiling water, 1 cup sugar, whites of 3 eggs, 1½ teaspoons vanilla, macaroons. Dissolve gelatine in boiling water; add sugar, stir and cool; then add whites of eggs and vanilla, and beat until mixture thickens. Turn into a shallow pan, first dipped in cold water, let stand until thoroughly set. Remove from pan, and cut in pieces like marshmallows; then roll in macaroons, which have been dried and rolled. Serve with sugar and cream, or with a thin custard sauce made with the yolks of the eggs.

MRS. ARTHUR W. HINNERS.

Macaroon Dainty.—½ pint heavy cream, 2 tablespoons sugar, ½ cup finely-crumbled stale macaroons. Add the sugar to the cream, and whip to a stiff froth. Stir this into the macaroon crumbs. Flavor with vanilla. Chill, and serve in tall glasses, garnished with blanched almonds.

Denver, Colo. MRS. FLORA MAGARET BIRD.

Marshmallow Loaf.—Beat the whites of 4 eggs until stiff; into them stir a teaspoon of gelatine, dissolved in ½ cup of hot water; add ½ cup cold water and 1 cup sugar. Beat well, and divide in 3 equal parts; flavor each part differently, 1 with melted chocolate, 1 with the beaten yolks of 2 eggs, and 1 pink or white. Let each stand until sure that the color will not run into each other, beating it now and then. Dust a bread pan with powdered sugar; put in the chocolate part, sprinkle with English walnuts; so on with each part.

After standing a few hours the brick will turn out like ice-cream. Serve in slices with whipped cream.

Mrs. H. W. Mattheessen.

Marshmallow Pudding.—Dissolve a heaping tablespoon of gelatine in 1½ pints boiling water; add 18 marshmallows, and stir until dissolved. When cool, pour the mixture into stiffened whites of 3 eggs; add a cup sugar, 2 oranges, cut up into small pieces; add 1 teaspoon vanilla. Set in cold place until firm, and serve with whipped cream.

Miss Louise Velde.

Marshmallow Pudding.—Whites of 3 fresh eggs, beaten 10 minutes; add 1 cup sugar, beat 10 minutes more. Soak 2 tablespoons Knox gelatine in ¼ cup cold water, dissolve in ¼ cup boiling water, stir well; add to beaten eggs and sugar, and beat 20 minutes. When stiff, add vanilla and separate in 2 parts—leave 1 white, color 1 pink; pour in big, square moulds, with pink on top of white. When ready to serve, cut in small squares, 2 white and 2 pink layers alternating; sprinkle top with chopped almonds; serve with whipped cream.

Mrs. James Rahn.

Marshmallow Dessert.—Part I: Yolks of 4 eggs, ¼ teaspoonful of mustard, pinch of salt, juice of 1 lemon, ¼ cup of cream (sweet). Cook the above.

Part II: Whip ½ pint of cream, cut in small pieces the following: 1 can of pineapple, 1 lb. of white grapes (seeded), ¼ lb. of pecan nuts, 1 lb. of fresh marshmallows, cut in half. Mix with the whipped cream. When both parts are cold, blend and let stand 5 hours or more before serving.

Mrs. W. H. Bates.

Marshmallow Pudding.—Soak 2 heaping teaspoons plain gelatine in ½ cup cold water for ten minutes. Then add 1 cupful of boiling water and a pinch of salt and allow to cool. When cold, and just before it begins to set, add the unbeaten whites of 3 eggs and when it begins to beat up frothy, add gradually

1 cupful of sugar. Beat twenty minutes with a Dover egg beater. Divide the mixture, color ⅓ pink and flavor with strawberry extract, flavor the remainder with lemon extract. Mix as desired, marbled or in layers, in a mold. Serve with whipped cream or a custard made from the yolks of eggs. Chopped nuts may be added.

MRS. JOHN CORBETT.

Nut Pie.—Yolks of 4 eggs, creamed with 1 cup of sugar, add Uneeda crackers or 6 wafer crackers rolled. Add 1 cup ground nuts; then fold in beaten whites. Bake in two small shallow pans. Serve with whipped cream between and on top.

MRS. ERNEST VELDE.

Orange Charlotte.—1⅓ tablespoons Knox gelatine, soaked in ⅓ cup cold water; dissolved in ⅓ cup boiling water; add 1 cup sugar, 3 tablespoons lemon juice, 1 cup orange juice. Chill in pan of cold water; when quite thick, beat with wire spoon until frothy, then add whites of 3 eggs, beaten stiff, and whip from 2 cups of cream. Pour in mould which has been rinsed with cold water.

MRS. ARTHUR W. HINNERS.

Orange Pudding.—1 pint milk, scalded; yolks of 2 eggs, beaten with ½ cup of sugar; 2 teaspoons corn starch, mixed with a little cold milk; add to sugar and eggs, then add to hot milk. Set aside to cool. Cut up 4 oranges with 1 cup of sugar. Pour above mixture over this, and beat. Beat the whites with powdered sugar; flavor with vanilla. Put in oven, and brown.

Peoria, Ill. MISS TENA MEINTS.

Orange Pudding.—Peel 5 oranges, cut into thin slices, and pour over them 1 cup of white sugar. Scald 1 pint of milk, add 1 tablespoon corn starch, a little cold milk, the beaten yolks of 3 eggs, and a very little sugar. When it thickens, pour over the fruit. Beat whites, spread over the top, and set in the oven for a few minutes.

ELSIE M. ADOLPH.

Peach Cobbler.—Butter a cup on outside, and invert it in center of pudding dish. Slice fresh peaches around the cup, to fill the dish level with top of cup. Put 1 cup sugar and small dots of butter over the peaches. Then make plain cake: ⅓ cup sugar, 1 tablespoon melted butter, 1 egg, beaten light; ½ cup milk, 1 cup flour, 1 teaspoon baking powder. Pour cake batter over peaches and cup, and bake 40 to 50 minutes. To serve, invert the pudding on a large plate—juice will be in cup. Serve at table with the peach juice and plain or whipped cream. Canned peaches may be used with ½ the amount of sugar over them.

MRS. IRVING M. WEIMER.

Peach Souffle.—Soak ¼ lb. evaporated peaches, after they have been thoroughly washed in lukewarm water. Put over the fire with cupful of water, and cook until tender; add 4 ounces of sugar. Put through sieve, or mash until very smooth; while still hot, add the beaten stiff white of an egg. Pour into tall glasses, and serve very cold. Evaporated apples or apricots, or fresh fruits, may be used in the same way with good satisfaction.

MRS. HENRY WEBER.

Peach Melba.—Set a thin round of sponge cake on a small plate; on this place half a peach. Moisten the cake with some of the peach syrup. On the peach place a generous supply of ice cream or whipped flavored with vanilla. Overall place raspberry sauce made by heating raspberry jam and straining it through a very fine wire sieve.

Rice Pudding.—2 cups boiled rice, 1 pint of milk, 4 eggs, ¾ cup sugar, 1 tablespoon flour, 1 teaspoon lemon extract. Slightly beat the eggs. Add the sugar and flour and mix with the rice. Then add the flavoring and lastly the milk. Bake in a moderate oven until set. Serve with whipped cream or sauce.

MRS. CHARLES SCHAEFER.

Pineapple Snow.—½ can sliced pineapple, 1 tablespoon each of pink and white Plymouth Rock gelatine,

soaked in ½ cup cold water ½ hour. Take juice from can pineapple, and place in cup holding 1 pint, filling up with hot or cold water; add 1 cup sugar, and place on stove to boil up; then pour in gelatine, stir, and set to cool till beginning to jell; after jellied, beat good; then take whites of 2 eggs, beaten to a stiff froth, and stir into gelatine, beating hard; then set aside to jell; after jellied, beat in fruit, and set aside until firm. Serve with whipped cream.

Mrs. O. A. Smith.

Pineapple Sponge.—1 pint of grated pineapple; ½ small cup sugar, ¼ package gelatine, ¾ cup of water, 2 eggs (whites). Soak the gelatine in ¼ of water; put grated pineapple and juice in a sauce pan with sugar and remainder of water, and let simmer 10 minutes; add gelatine, take from fire, and strain into a tin basin; when partially cooled, add the beaten whites of eggs, and beat until mixture begins to thicken. Pour into a mould, and set away to harden.

Grace Siebens.

Pineapple Sponge.—Beat yolks of 3 eggs, and add ½ cupful syrup drained from the pineapple; then add 3 tablespoons of lemon juice, ½ cup sugar, and a few grains salt; place on range and cook, stirring constantly until it thickens; then add 1½ tablespoons gelatine, which has been dissolved in ½ cup water; as soon as gelatine is dissolved, remove from range, set in pan of cold water until it begins to thicken; stir occasionally, then add ½ cup of heavy cream, beaten with whites of 3 eggs until stiff; add ⅔ cup sliced pineapple.

Peoria, Ill. Mrs. P. A. Bergner.

Pineapple Bavarian Cream.—2 tablespoonfuls granulated gelatine, ½ cup cold water, 1 cup grated pineapple, whip from 3 cups heavy cream, ½ cup sugar, 1 tablespoonful lemon juice. Soak the gelatine in cold water. Heat pineapple, add sugar, lemon juice, and soaked gelatine; chill; when it begins to thicken, fold in the whip from the cream. Oranges or peaches may be substituted for the pineapple.

Alice M. Weimer.

Plum Pudding without Eggs.—1 cup beef suet, 2 cups bread crumbs, 1 cup molasses, 1 cup raisins, 1 cup currants, 1 teaspoon salt, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon soda, 1 cup milk; flour enough to make a stiff batter. Boil 4 hours.

Mrs. D. J. Veerman.

Prune Whip.—Cook 1 lb. prunes till done; stone, and cut fine; mix 1 cup sugar and the whites of 2 eggs, beaten to a froth; fold the whites of eggs into the other mixture. Bake in a moderate oven for 20 minutes, and serve with whipped cream.

Mrs. E. Conaghan.

Prune Souffle.—Soak ½ lb. prunes over night. In the morning drain, remove stones, and mince prunes finely. Whip whites of 7 eggs to a stiff froth; beat in quickly 6 teaspoonfuls powdered sugar; whip the minced prunes into this. Turn into a buttered pudding dish, and bake in a hot oven 20 minutes. Serve hot with whipped cream as a sauce.

Mrs. P. J. Kriegsman.

Prune Whip.—1½ cups sugar, 1 cup stewed prunes, chopped fine, add whites of 3 eggs, beaten stiff; and a pinch of cream of tartar. Put in a dish of cold water, and set in oven; let water boil 20 minutes. Let stand in the water until served, as it will prevent it from falling.

Miss Olga Andrae.

Prune Souffle.—12 large prunes, boiled very tender; 5 tablespoons sugar, 6 egg whites, beaten stiff. Bake 15 minutes in buttered pudding dish, and serve with custard.

Omaha, Neb. Mrs. Rudolph Koch.

Pineapple Tapioca.—Soak over night 1 cup tapioca in plenty of cold water. In morning, drain off all water. Then add juice of 2 lemons, 1½ cups water, 1 small can and ½ large can sliced pineapple, shredded, and its juice. Add to this 1½ cups sugar. Cook all slowly, stirring carefully until it looks clear. Have

ready the whites of 3 eggs, well-beaten, and fold into this while hot. Set away, and serve cold.

MRS. C. L. VELDE.

Queen Pudding.—Bake an angel food cake in a long, loaf tin. Whip 1 quart of cream, add 1 cup of chopped walnuts; sweeten, and flavor. Place cream in oblong mould and pack in ice for 3 or 4 hours. When ready to serve, cut cake and cream into slices 1 inch thick, placing cream on cake. Garnish with cherries.

MISS LENA JANSEN.

Quick Puff Pudding.—Stir 1 pint of flour, 2 teaspoons baking powder, a little salt into milk, to make a soft dough. Grease cups, and put into each a spoonful of batter, then 1 of cherries, or any fruit; then more batter, and steam 30 minutes.

SAUCE FOR SAME.—1 pint boiling water, 1 teacup sugar, 1 tablespoon butter, pinch of salt, 1 tablespoon flour or corn starch, dissolved in cold water; ½ teaspoon vanilla. Boil 20 minutes until clear.

San Jose, Ill. MRS. FANNIE G. BRAUER.

Raisin Puff Pudding.—½ cup butter, 3 tablespoonfuls sugar, 2 eggs, 1 cup sweet milk, 2 cups flour, 3 teaspoonfuls baking powder, ½ teaspoonful grated nutmeg, 1 cup raisins. Cream butter and sugar; add eggs, well-beaten; then the milk. Sift flour, baking powder, and nutmeg together, and stir into mixture. Lastly, add the raisins, seeded, chopped fine, and dredged with ¼ cup flour. Butter a mould, turn mixture, and steam 1½ hours. Mould should not be filled more than ⅔ full. Serve with hard sauce.

Rice Dainty.—½ cup of cooked rice, every grain distinct; ½ cup of pieces of pineapple, ½ cup of sugar, ½ cup of cream, beaten stiff. Mix the rice, sugar, and pineapple. Serve in sherbet glasses, covered with the cream.

ELIZABETH WEYHRICH.

Rice Cream.—½ cup rice, 3 cups milk. Stew until soft. Add 2 more cups milk, yolks of 3 eggs, beaten with 4 tablespoons sugar. Let boil up, and put in a

custard dish. Make meringue with 3 whites of eggs and 4 tablespoons sugar.

Mrs. H. J. Rust.

Rice Dessert.—Boil carefully in double boiler so the grains will keep whole, one small cup rice for twenty minutes in one quart milk. Let it cool. Blanch one cup almonds, a few bitter ones if desired, chop fine, 1½ tablespoons gelatine, dissolved in cold water, 1 cup sugar, 1 teaspoon vanilla. Add to rice when it begins to thicken. Add one pint whipped cream and garnish with apricots.

Peoria, Ill. Tina Meints.

Rice Pudding.—1 quart of milk, ¼ cupful of rice, ½ cupful of sugar, 1 cupful of raisins (a little less), butter size of a walnut; grate nutmeg on top. Bake about an hour, or until rice is done.

Mrs. Clara Koch Wonn.

Snow Pudding.—Pour upon 3 tablespoons of corn starch (dissolved in a little cold water) 1 pint of boiling water; add the whites of 3 eggs, beaten stiff; a pinch of salt, and a little sugar and lemon juice. Pour into a pudding dish, and steam 15 minutes.

Sauce.—¼ cup of butter, ½ cup of sugar, creamed; 2 tablespoons of cream, juice of 1 lemon. Put above hot water.

Mrs. G. A. Kuhl.

Snowball Custard.—Beat the whites of 6 eggs stiff; sweeten; flavor with vanilla. Boil 1 quart of milk, dipping egg into the boiling milk in tablespoonfuls. As they rise, turn them; and when done, put into glass dish; then put the beaten yolks into the milk; sweeten to taste; stir until it thickens, remove from fire, and flavor with vanilla. Turn this custard around the white balls in the glass dish.

Mrs. Chas. Duisdieker.

Snow Pudding.—1 tablespoon granulated gelatine, ¼ cup cold water, 1 cup sugar, salt, 1 cup boiling water, ¼ cup lemon juice, 2 or 3 egg whites, mix the gelatine and cold water. Let them stand until the water is

absorbed; add the boiling water, sugar and salt; stir until the gelatine is dissolved completely, then add lemon juice and set aside to cool. Beat the egg whites until stiff. When the gelatine mixture begins to stiffen, beat it (surrounded by ice-water) until it becomes frothy. Then add the beaten egg whites and continue beating until the mixture begins to stiffen. Turn into molds and set in a cool place. Serve with chilled custard sauce.

Custard Sauce.—1 pint milk, 3 egg yolks, ⅓ cup sugar, ⅛ teaspoon salt, 1 teaspoon vanilla. Scald the milk in a double boiler. Beat eggs slightly. Add salt and sugar. Add the hot milk to this mixture. Return to double boiler and cook (stirring constantly) until it thickens or forms a coating over the spoon, strain, cool and flavor. When eggs are expensive omit one or two yolks from a custard recipe. Substitute ½ tablespoon of corn starch for each omitted egg. If a custard is cooked too much the egg appears in lumps. The custard is then said to be curdled. A curdled custard may be made smooth by beating it at once with Dover egg beater.

Snow Pudding.—¼ box gelatine, ¼ cup cold water, 1 cup boiling water, 1 cup sugar, ¼ cup lemon juice, whites of 3 eggs. Soak gelatine 15 minutes in cold water, then dissolve in hot water; add sugar and lemons; stir till dissolved; then strain, beat eggs stiff; when gelatine thickens, add eggs. Pour in moulds to cool.

Sauce.—1 pint hot milk, yolks of 3 eggs, 3 tablespoons sugar, ½ teaspoon flavor. Thicken a little.

Mrs. Henry Adolph.

Strawberry Whip.—White of egg, 1 cup powdered sugar, 1 cup mashed berries. Beat one hour. (Can be used as cake filling) Custard to put over whip; 2 eggs, 1 cup milk, sugar to taste, a little butter, salt, vanilla, tablespoon corn starch. Mix eggs, sugar, butter, salt, vanilla, then milk and boil; then add

corn starch, mixed with a little milk and cook a few minutes until thick like custard.

St. Louis, Mo. Miss Hazel Nahlick.

Strawberry Float.—Crush 2 quarts of ripe berries, and whip into them the stiffly-beaten whites of 3 eggs and a cupful of sugar; beat until light and foamy; turn into a deep dish and chill on ice. Make a custard by beating the yolks of 3 eggs with a cupful of sugar and adding 1½ cupfuls thin cream; cook in double boiler until the custard coats the spoon; flavor with almond extract, and when cold pour around the prepared strawberries and serve.

Miss Louise Frey.

Steamed Pudding.—½ cup butter, ½ cup sugar, 1 cup milk, 2 eggs, 2 cups flour, 2 tablespoons baking powder. Steam 1¼ hours. Put in any fresh or canned fruit. Raspberries are delicious, or preserved strawberries. When putting in steamer, first put dough, and then fruit, alternately.

Louise Brooks.

Steam Pudding.—1 cup molasses, ½ cup suet, 1 cup sweet milk, 2½ cups flour, 2 cups raisins, 1 cup pecan meats, 1 teaspoon soda. Steam 2½ hours in small moulds, and serve with both the following sauces:

Sauce.—¾ cup butter, 1½ cups sugar, 1 egg yolk, 1 pint boiling water, 1 teaspoon corn starch, brandy to taste.

Hard Sauce.—Cream butter and sugar. Add a little lemon juice.

Mrs. H. W. Hippen.

Plum Pudding.—1 cup of suet, chopped fine; 1 cup cooking molasses, 1 cup sour milk, 1 cup raisins, 1 cup currants, 1 egg, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 teaspoon nutmeg, ½ teaspoon soda, dissolved in sour milk, ¼ teaspoon salt, 3 cups flour, 2 teaspoonfuls baking powder. Mix the ingredients, pour into buttered mould; cover and steam 4 hours, and bake in oven ½ hour. Serve with hard or lemon sauce.

Mrs. D. F. Velde.

Steamed Pudding.—1 cup molasses, 1 cup boiling water, 1 scant cup shortening, 1 teaspoon saleratus, 1 teaspoon cloves, 1 teaspoon cinnamon. Steam 2 hours.

SAUCE.—Butter size of an egg, 5 tablespoons boiling water. Thicken with pulverized sugar and vanilla.

BESS BROOKS.

Spanish Creme.—1 quart milk, ½ box gelatine, 4 yolks of eggs, 5 whites of eggs, 5 tablespoons sugar, 1 teaspoon vanilla. Put milk in a sauce pan; add yolks and sugar, stirring continually. When it boils, remove from fire; add dissolved gelatine, and then stir it into the beaten whites. Put in mould. Serve with whipped cream.

Peoria, Ill. KATHERINE VELDE.

Steamed Pudding (Light).—1 cup sugar, 1 cup sweet milk, 1 egg, butter size of an egg, 2 teaspoons baking powder, a cup flour, or enough to make as stiff as for cake; 1 cup raisins, or dates, or figs. Steam 1 hour. Serve with vanilla sauce.

ELLA H. VELDE.

Velvet Cream.—Take 2 tablespoons of Knox's gelatine, and dissolve it in a little cold water; then take 1 pint of cream and whip same; add sugar to taste; set gelatine on stove until dissolved, then beat it into the whipped cream; add ½ can of pineapple (small can), add a little vanilla; set in a cold place; when it begins to stiffen, add the whites of 2 eggs, beaten to a stiff froth. Put in a mould in a cold place.

LOUISE VELDE.

Tapioca Pudding.—Cook in double boiler 15 minutes 1 quart of milk, 2 level tablespoons of tapioca, a pinch of salt, stirring constantly. Beat together 2 egg yolks with ½ cup of sugar; at the end of 15 minutes, stir it into the milk and tapioca. Let this thicken until it looks like custard. Whip the whites until stiff; beat into pudding until they can not be seen; add 1 teaspoon of vanilla.

MRS. MIENER.

Washington Pie.—1 cup sugar, tablespoon butter, 1 egg, ⅔ cup milk, 1⅔ cups flour, 1 teaspoon baking powder, teaspoon vanilla, pinch of salt. Mix sugar, butter, and beaten egg well; then add milk; and flour, baking powder, and salt, sifted thoroughly; bake in 2 pie tins; serve with dip: 1 quart milk, boil; mix 1 heaping tablespoon flour, ½ cup sugar, 1 egg, and a little salt; smooth with a few spoons of milk, and add to boiling milk. Boil until it thickens, add a teaspoon vanilla.

Mrs. G. N. Weber.

Yorkshire Pudding (To be served with Roast Beef).—1 pint milk, 4 eggs, pinch salt, cup flour, 1 teaspoon baking powder. Beat the eggs well in a large bowl, add salt and milk, then sift in the flour and baking powder slowly, beating all the time. About half an hour before the roast is done pour part of the hot drippings into a pan, the remaining fat and juice being used to make gravy. Pour the pudding mixture into the drippings arranging the roast on a grill over it and return to oven; or if no grill is had the pudding mixture may be poured into the drippings and baked without the roast, the roast being returned to the remaining drippings that have been left for the gravy. About ten minutes before serving remove the roast and grill and increase the heat of the oven in order that the pudding may rise. It is best served in the pan from a side table, as part of its charm is its appearance before it is cut. It falls immediately on cutting.

Mrs. Charles Schaefer.

FROZEN DESSERTS AND ICE CREAMS

"I always thought cool victuals nice;
My choice would be vanilla ice."—*O. W. Holmes.*

Apricot Ice-Cream.—4 oranges, 2 lemons, 2 cupfuls canned apricots, 3 cupfuls sugar, ¾ cupful water, 4 egg whites, 1 quart cream. Cover sugar with water and juice from apricots; boil to a syrup. Press apricots, oranges, and lemons through a sieve; add to cooled syrup; add beaten egg whites. Place mixture in freezer. When partly frozen, add the cream and freeze until solid. This will make 1 gallon.

ALICE M. WEIMER.

Bisque Glace.—Yolks of 8 eggs, ½ pound powdered sugar, 1 quart double whipping cream, vanilla to taste. Beat eggs, sugar and vanilla light, whip cream and add eggs and sugar. Pour in mould and set in ice and salt to freeze for 2 hours or more. Nuts and fruit may be added.

MRS. W. P. HERGET.

Chocolate Sauce for Ice-cream.—Melt 2 squares of chocolate; add 1 cup of sugar, 1 cup of cream or milk; boil slowly for 10 minutes. Stir just enough to keep from scorching. When cooked, add 1 teaspoonful of vanilla. This will serve 6 people. Pour on ice-cream.

MARIE ALBERTSEN.

Chocolate Sauce for Ice-cream.—1 cup boiling water, ½ cup sugar, 1 square chocolate. Cook slowly until consistency of syrup. Will keep indefinitely.

Omaha, Neb. MRS. RUDOLPH KOCH.

Cranberry Ice.—Boil 2 quarts cranberries in 1½ quarts of water until berries are done; strain through coarse sieve; add 3 cups of sugar, ½ box Knox gelatine, soaked in ½ cup cold water; let come to boil again, add

enough cold water to make about 3 quarts, and freeze. This is fine with turkey or chicken.

MRS. ANNA HACKLER.

Cranberry Sherbet.—4 cups cooked cranberry (strained), strained juice of 6 oranges, 4 cups sugar. Freeze until mushy, then add whites of 4 eggs, and continue freezing.

MRS. PHIL. H. SIPFLE.

"Five Threes" Ice.—3 bananas, mashed fine; 3 lemons (juice), 3 oranges (juice), 3 cups of sugar, 3 cups of water, 1 tablespoonful of gelatine, dissolved. Freeze.

Springfield, Ill. MRS. JOHN A. NEW.

Frozen Custard.—1 quart milk, 3 eggs, 1 cup sugar. Cook in double boiler until eggs begin to cook. Let cool. Flavor with 1 teaspoon vanilla, ½ teaspoon almond; add ¼ lb. English walnuts, ¼ lb. figs, ¼ lb. candied cherries; or ½ lb. raisins, or 1 pint apricots (canned pulp) to 1 quart custard. Freeze. You may use raisins instead of cherries, or the apricots instead of raisins or cherries.

Jacksonville, Ill. WINIFRED WACKERLE.

Frozen Pudding.—4 eggs—cream yolks with 1 cup powdered sugar; whip whites of eggs stiff: 1 cup chopped nuts, vanilla, ½ pint cream, whipped. Stir all together well, and pack in mould; put in a jar with salt and ice 4 hours; pack the same as you do ice-cream, only this you do not turn—just let it stand.

Denver, Colo. MRS. JOHN LOOK.

Frozen Plum Pudding.—1 heaping tablespoon of powdered gelatine, ½ cup boiling water, 1 cup cold water, 1 cup sugar, 2 cups whipped cream, ½ cup of clean Sultana raisins, 1 cup nut meats, ½ pound candied fruit, yolks of 3 eggs. Dissolve gelatine in water. Cook together the sugar and cold water until they form a fine thread. Add sugar to beaten yolks of eggs. Beat until cool. Add gelatine, fold in whipped cream; add raisins and nuts, freeze and when ready to pack add candied fruit in layers.

MALINDA KREIGSMAN.

Fruit Ice.—3 lemons, 3 oranges, 2 bananas, ½ can apricots, pinch of salt, 3 cups water, 3 cups sugar, 1 cup cream, or a dozen peaches. Boil sugar and water 15 minutes; then put cream in this to scald, and let cool; add the juice of lemons and oranges; rub bananas and apricots through a sieve, add and freeze.

Mrs. Harm Van Horn.

Hamberg Cream.—5 eggs, ½ cup sugar, juice of 2 lemons. Beat yolks, add sugar and lemon juice, and boil until thick in double boiler; then add beaten whites, and set aside to cool. Also fine when frozen.

Mrs. Louis de Vries.

Junket Ice-cream.—2 quarts of cream, 4 cups of sugar, 2 quarts of milk, 4 junket tablets. Heat the cream, milk, and sugar until lukewarm; remove from the stove, and add vanilla to suit taste. Dissolve the junkets in 4 tablespoons of cold water, then pour the mixture into the freezer and let stand 10 minutes before freezing. It is better after having stood for several hours after freezing.

Senia DeBoer.

Lemon Ice.—Juice of 4 large lemons, strained; 2½ teacups sugar, 1 teaspoon lemon extract. Mix the above well; add 3 pints of sweet milk, add whites of 2 eggs, well beaten; then freeze.

Denver, Colo. Mrs. C. M. Augustine.

Lemon Sherbet.—2 lemons, 2 oranges, 2 cups sugar, 2 pints of rich milk. Strain the fruit juice through a cloth, add sugar and milk. Freeze.

Peoria, Ill. Mrs. Fred Grondenberg.

Maple Mousse.—1 cup hot maple syrup poured over beaten yolks of 8 eggs. Cook over hot water like custard until mixture thickens and coats spoon. Beat until cold, and fold in 1 pint of cream, beaten stiff. (The amount of egg yolk may be reduced and a little gelatine used to help stiffen the mixture.) Put in mould, cover tightly, and pack in ice and salt in equal quantities for several hours.

Domestic Science, Bradley Institute.

Peoria, Ill. Miss Helen M. Day.

Maple Mousse.—Beat the yolks of 6 eggs very light; add ¾ cup maple syrup, made very hot; stir in double boiler till thick; beat until cold. Add the whites, beaten very lightly; and ½ pint cream, well-whipped; stir all together thoroughly. Pour into a mould, and pack in chopped ice and salt. Let stand about 4 hours, and it will be ready to serve.

Emden, Ill. ANNA STEEN ZIMMER.

Marshmallow Confection.—Add to 1 pint of cream whipped stiff, 1 cup English walnuts, chopped fine; 1 lb. marshmallows, cut up; ¼ cup candied cherries, chopped; few drops vanilla. Pack in ice and salt 1 hour. Serve as ice-cream.

MRS. P. J. KRIEGSMAN.

Orange Ice.—Boil 2 pints sugar, 3 pints water 20 minutes; let stand over night, then add the juice of 3 lemons and 7 oranges, and the whites of 2 eggs.

Orange Ice.—1 quart of water, 1 pint of sugar, boiled. When cold, add juice of 6 oranges and 2 lemons. Freeze. Makes ½ gallon.

MRS. G. A. KUHL.

Parfait.—1 pint of cream, whipped dry; whites of 3 eggs, beaten light; ½ cup sugar. Boil as for frosting, pour over eggs; mix cream and eggs; flavor to taste. Pack in ice for 4 hours.

Champaign, Ill. MRS. JOHN SASS.

Prune Parfait.—1 lb. prunes—soak, simmer, and break into small pieces; add a little lemon juice, ¾ cup sugar, and ⅓ cup prune juice, boiled together to soft ball; test, and pour slowly over well-beaten white of 1 egg. Beat until cool; add prune pieces, and fold in 1½ cups cream, beaten stiff. (Less cream may be used.) Turn mixture into quart mould with tight cover. Pack in equal quantities of salt and ice for 2 hours or more.

Domestic Science, Bradley Institute.
Peoria, Ill. MISS HELEN M. DAY.

Pineapple Cream Ice.—1 pint sugar, 1 pint water, boil 5 minutes and add one can of grated pineapple and juice of one lemon. When partly frozen add 1 pint of cream and whites of 3 eggs.

Mrs. W. P. Herget.

Pineapple Sherbet.—1 quart grated pineapple, 1½ lbs. sugar, the juice of 2 oranges, 1 quart of water. Boil the sugar and water together for 5 minutes. Take it from the fire; add the grated pineapple and the juice of the oranges—strain through a cloth to get all the juice. Freeze, and add the whites of 2 eggs, beaten to a froth.

Mrs. Sophia Thurman.

Pineapple Cream Sherbet.—Juice of 2 oranges and 1 lemon, 1 can pineapple cut up into small pieces; 2 cups sugar, 1 pint milk, 1 pint cream. To the juice of oranges, lemon, and pineapple add sugar, cream, and milk slowly, stirring constantly; then freeze.

Mrs. W. L. Ferris.

Pineapple Sherbet.—2 quarts milk, 3 cups sugar. Freeze partly, then add juice of 4 lemons and 1 cup pineapple, and freeze.

Delavan, Ill. Mrs. W. H. Few.

Peach Sherbet.—⅓ peck peaches, 1 quart water, 1 gill cream, the juice of 1 lemon, sugar to taste; freeze.

Springfield, Ill. Mrs. John A. New.

Strawberry Surprise.—1 quart strawberries, crushed, 2 large cups powdered sugar, 1 large cup water, whites of 2 eggs (do not beat), juice of 2 lemons. Mix the above all together, and freeze. Any other fruit may be substituted for strawberries.

Mrs. C. E. Oswald.

Sherbet.—The juice of 3 oranges, juice of 3 lemons, 3 bananas, mashed; 3 cups of sugar, 3 cups of water, beaten whites of 3 eggs, added when partly frozen.

Mrs. Phil. Sipfle.

Tutti Frutti Ice-cream.—1 quart milk, 1 quart cream, 3 eggs, beaten separately; 2 cups sugar. Freeze until half frozen. 1 cup English walnuts, chopped; ½

cup raisins, chopped; ½ cup cherries, chopped; 1 pint pineapple, chopped; juice of 1 lemon, 1 cup sugar. Let heat until sugar is dissolved, then add to half-frozen custard, and continue freezing.

Miss Olga Andrae.

Vanilla Ice-cream.—1¾ quarts cream, 1½ quarts milk, 2 scant cups sugar, 2 level tablespoons flour, 3 eggs, beaten together; ¼ teaspoon salt. Mix flour, sugar, salt, and eggs thoroughly, and add milk gradually. Cook till flour is cooked, and when cool, add cream and vanilla. Freeze. Makes 1 gallon.

Mrs. Irving M. Weimer.

PASTRY

"Only two things are needed—a glass roller and the magic hand"

DO NOT TOUCH the pastry with the hands until ready to rool out. Cut shortening and flour together with a knife. Have the lard and water as cold as possible. Ice water is better. To make the pies nicer one fourth of the shortening may be left out and the pastry intended for the upper crust can be rolled flat, spread with butter, sprinkled with flour, folded together and rolled again. Repeating this until the shortening is used. This makes a flaky upper crust. Washing the upper crust of the pie with milk before placing it in the oven makes it brown nicely.

Cheese Straws.—2 cupfuls of grated cheese, ½ cup of butter, 1 cup of flour, pinch of salt, and dash of paprika. Water enough to make a soft dough. Roll thin, cut in small strips, and bake in moderate oven to a delicate brown.

MRS. LOUIS ALBERTSEN.

Cinnamon Rolls.—Make a rich pie crust, roll thin and cut in pieces about three inches square, spread with butter, sprinkle thickly with sugar and then with cinnamon. Roll and bake until brown.

MRS. J. G. NEDDEMANN.

Cream Puffs.—1 cup hot water, ½ cup butter. Boil together while boiling stir in 1 cup of sifted flour, dry. Take from the stove and beat 5 minutes, and after this cooks stir in three eggs, unbeaten, one at a time. Stir it five minutes, let cool. Drop by tablespoonfuls on to a buttered tin and bake in a quick oven for 25 minutes, opening the oven door no more than is absolutely necessary AND BEING careful they do not touch each other in the pan. This will make twelve puffs.

Cream for Above Puffs.—1 cup of milk, 1 cup sugar, 2 eggs, 3 tablespoons flour and 1 teaspoon vanilla. Stir the flour into a little of the milk. Boil the rest, turn this in and stir until the whole thickens. When both cream and puffs are cool open the puffs on the side with a knife and fill with cream.

Malinda Kreigsman.

Pie Crust.—(Top and bottom of 1 pie.)—1 teacup of flour, 2 tablespoons of lard (rounded), 3 tablespoons of cold water, ½ teaspoon of salt.

Anna Kumpf.

Pie Shell.—So many have trouble making a shell for a pie keep its shape. Turn a pie pan upside down, press the pastry on smooth and close, prick with a fork in several places; bake. When you put it on a plate ready for the filling, you have a nice, shapely shell.

Miss Sue Hyers.

Peach Tarts.—Bake tart shells in the usual way. Then drain one can of large peaches and place one piece, round side up, into each tart shell. Beat the whites of 2 eggs until stiff, add 6 tablespoonfuls of powdered sugar gradually and heat until thick and smooth. Heap a little of this on each tart, sprinkle with chopped nuts and bake until a delicate brown. Cool before serving.

Mrs. W. F. Fluegal.

Puff Paste.—1 pound flour, 1 pound butter, mix one half the butter with the flour so as to make it quite stiff, using as little cold water as possible. Roll and cut remaining butter into bits and dot over the paste, dredge well with flour. Fold over, roll lightly together and set aside for a few minutes in a cool place, then roll again, put on butter and dredge as before, roll up and then roll out. Repeat this until the butter is gone. Do it quickly and handle as little as possible. Puff paste is for upper crust only. Use a plain paste for under crust. Puff paste will keep a week if put on ice.

Tart Shells.—These are a most convenient resource for the housekeeper in case of unexpected guests as well as a pretty and ornamental dish for the table. The ends of paste left from pies may often be turned to good account in this manner. Line small tins or patty-pans with paste, pricking with a fork to prevent blistering, bake and set away. Fill them as needed with jelly or preserved fruit. These shells may be glazed by brushing over with the yolk of an egg before putting in the oven.

PIES

"What moistens the lips and what brightens the eye;
What calls back the past like the rich pumpkin pie?"
—*Whittier.*

Apple-Custard Pie.—1½ cups cooked apples, ½ cup sugar, 3 eggs, 1 pint of milk. Have apples quite sweet; beat the eggs light; mix everything well; add a little nutmeg, and bake without upper crust.

MRS. FRANK HECKMAN.

Boston Pie.—1 cup cranberries, cut in halves; ½ cup raisins, 1 cup sugar, 2 level tablespoons flour, 1 teaspoon vanilla, small piece of butter. Rub flour and sugar together; pour 1 cup boiling water over all. Bake between 2 crusts.

Omaha, Neb. MRS. RUDOLPH KOCH.

Butter Scotch Pie.—1 cup brown sugar, 2 eggs (save the whites for the tops), 2 cups sweet milk, 1 cup cold water, lump of butter the size of a small egg, 2 heaping tablespoons flour. Mix the sugar, butter, flour, and yolks of eggs together; then add the milk and water. Put on stove, cook, and stir constantly until it thickens. Have the crust ready, and add the custard. Flavor with vanilla. This makes 2 good pies.

MRS. L. J. ALBERTSEN.

Caramel Pie.—Line your pie pan with a rich crust, and bake.

FILLING.—1 pint sweet milk, 1 cup brown sugar, yolks of 2 eggs, small piece of butter, 2 tablespoons flour, 1 teaspoon vanilla. Scald milk and sugar together, then add the beaten yolks mixed with the flour, and enough cold milk to make a smooth paste. Soon as it thickens, remove from fire and add butter and vanilla. Beat whites of eggs stiff; add 2 teaspoons sugar and vanilla; spread over pie, and brown.

MRS. G. N. WEBER.

Cherry Custard Pie.—Line pie plate with rich pie dough. In the bottom of the unbaked crust put ¾ cup of finely rolled cracker crumbs then put one pint of cherries that have been drained and add one cup of sugar. Over all pour a custard with a few dashes of cinnamon and bake in a medium hot oven.

Mrs. Frank Heckman.

Chocolate Pie.—4 tablespoons of grated chocolate, 1 pint of milk or water, 2 eggs (yolks), 2 tablespoons of corn starch, 6 tablespoons of sugar. Boil until thick; add 1 teaspoonful of vanilla. Pour into baked crust. Beat the whites of eggs with ½ cup of sugar. Spread over top, and brown.

Mrs. Walter Jacobs.

Combination Pie.—Line a pie plate with good rich crust. Fill half full with raspberries, take a little of the juice with which blend 2 tablespoons of flour (or more if needed), add this to pie and bake until crust is brown and berries and juice are thickened. Then fill balance of pie with lemon fiilling, put meringue on top and place in oven to brown—currants or cherries may be used in place of raspberries.

Mrs. Ed. Plattner.

Cottage Cheese Pie.—1½ pints of cottage cheese, 2½ tablespoons sugar, ¼ teaspoon of cinnamon, 2 eggs, beaten; 1 tablespoon flour. Mix thoroughly, and bake with 1 crust.

Mrs. Ed. Wetzel.

Cocoanut Pie.—1 pint milk, 2½ tablespoons corn starch; sweeten to taste; 1 egg, or more, 1 teaspoon butter, 1½ teaspoons vanilla. Mix corn starch with a little cold milk. Have milk boiling hot, and pour in corn starch, well-mixed, stirring constantly; then add other ingredients. Pour into a baked crust. Beat whites of eggs, add sugar, spread on pie, put cocoanut on top, and let brown.

Mrs. Ella Buchanan.

Cream Pie.—Mix 6 tablespoons of flour and 3 of sugar; add yolks of 3 eggs and 1 quart of milk; boil

till it thickens, then flavor with a teaspoon lemon extract. Bake crust, pour in the cream mixture; beat whites of eggs, add sugar and ¼ teaspoon lemon extract, and brown lightly.

Mrs. L. M. Weaver.

Cream Pie.—Crust.—Cream 2 tablespoonfuls of butter, 1½ tablespoonfuls of sugar, and the yolk of 1 egg, beaten light; and last, 1 small cup of flour. Do not roll or mould, but spread on the bottom of a cake tin and bake in a moderate oven.

Cream Filling.—1 pint of milk, yolks of 2 eggs, 3 tablespoons of flour, 3 tablespoonfuls of sugar. Cook in a double boiler until thick; flavor with vanilla.

When both crust and cream are cold, spread the cream on crust. Shortly before serving, beat the whites of the 3 eggs and add 1 tablespoonful of sugar. Spread on top, and brown in oven. There is no side crust to this pie.

Mrs. W. H. Bates.

Date Pie.—1 cup dates (stone the dates,) 1 cup milk, the yolks of 2 eggs, 2 tablespoons flour, ½ cup sugar. Cook milk and dates in double boiler until it comes to a good boil. Mix flour and sugar together, and stir this into the eggs. Put this mixture into the milk and dates, and cook until thick.

Mrs. A. J. Elson.

Grape Pie.—Allow one pound of grapes for each pie. Pulp them and stew the pulp and skins separately. Sift the seeds from the pulp and add to the skins with a mixture of 1 tablespoon of flour, ½ cupful of sugar and a pinch of salt. Cool and bake between two crusts.

Mrs. Walter F. Fluegal.

Lemon Pie.—1 cup sugar, 1 tablespoon flour, mix together, add two egg yolks, juice and rind of 1 lemon, butter size of walnut, 1 cup boiling water. Cook in double boiler until thick. Pour into a baked crust and cover with the beaten whites. Put in oven and brown.

Mrs. Urban J. Albertsen.

Lemon Pie.—Yolks of 4 eggs, beaten light; add 1 cup sugar, then the juice of 1 lemon and part of rind, grated; ½ lemon skin full of water. Place in double boiler to cook; when sufficiently cooked, remove from fire. Have the whites of 4 eggs beaten stiff; stir ½ of them in your custard, which has been cooked. The remaining ½ put on top, and return to the oven to brown.

Peoria, Ill. MRS. KATHERINE BOLEY.

Lemon Pie.—A recipe for lemon pie that never fails of approval. Take 1 cup of sugar, 1 scant tablespoon of butter, 2 eggs, juice and grated rind of 1 lemon, 1 teacup of boiling water, 1 tablespoon of flour, mixed with the sugar. Beat yolks of eggs with flour and sugar, adding gradually the 1 cup of boiling water and the juice and rind of lemon. Put on to boil in double boiler. Bake crust, and when baked, add the above mixture, which has been cooked. Cover with meringue, then return to the oven and brown slightly.

MERINGUE.—Beat the whites of 2 eggs until stiff; add gradually 2 teaspoonfuls powdered sugar, and continue beating; then add ½ teaspoonful lemon juice.

MRS. NELSON SHEPPARD, SR.

Lemon Pie.—1 large cup of cold milk, 1 lemon, 1 cup of sugar, 2 tablespoons of flour, 2 eggs, a small piece of butter, and a pinch of salt. Stir flour and sugar together; add grated rind and juice of lemon, yolks of eggs, butter, salt, and milk. Set in a double boiler; cook until stiff, stirring all the time. Pour into baked crust. Beat whites of eggs stiff; add 1 tablespoon of sugar for each egg; beat some, and spread over the filling. Set in oven, and brown.

MRS. CHAS. HERER.

Mock Cherry Pie.—¾ cup cranberries, cut in halves; 1 cup raisins, cut in halves; 1 cup sugar, 2 teaspoons vanilla, pinch of salt, small lump butter, 1 tablespoon maple syrup added improves flavor. Soak cranberries in cold water 1 hour; remove berries, and to them add raisins, sugar, vanilla, salt, and maple syrup. Mix 1

level tablespoon corn starch in enough cold water to pour easily; add to ¾ cup boiling water, and boil 5 minutes. Add butter. Combine mixtures, and pour in pie pan lined with paste. Make a latticed top with ½-inch strips. Bake well. Makes 1 large or 2 smaller pies.

Mrs. Irving M. Weimer.

Mince Meat.—4 lbs. lean beef, ground; 8 lbs. chopped green apples, 1½ lbs. ground suet, 3½ lbs. raisins, 2½ lbs. currants, ½ lb. citron, 1 lb. brown sugar, 2 quarts sweet cider, 1 quart boiled cider, 1 quart molasses, 1 tablespoon salt, 1 tablespoon pepper, 1 tablespoon mace, 1 tablespoon allspice, 4 tablespoons cinnamon, 2 tablespoons ground nutmeg, 1 tablespoon cloves. Mix all together, and heat thoroughly.

Mrs. Ben J. Epkens.

Mince Meat.—This recipe will make 2 gallons. 5 lbs. beef, 1 lb. suet, 1 peck apples, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron, 1 lb. nut meats, 2 tablespoonfuls nutmeg, 2 tablespoonfuls cinnamon, 2 tablespoonfuls ground cloves, 2 tablespoonfuls allspice, ½ pint brandy, 2 quarts cherry or peach juice, 2 lbs. granulated sugar. Cook beef till tender. When almost done, add suet. Pare and chop apples; then chop meat. Add other ingredients, as given. Cook juice and sugar, and add to the other.

Mrs. U. J. Albertsen.

Mock Mince Pie.—½ cup raisins, ½ cup sugar, 1 chopped apple, 1 rolled cracker, 1 teaspoon butter, ½ cup sour milk, 1 tablespoon molasses, 1 tablespoon vinegar, ½ teaspoon nutmeg, ½ teaspoon cinnamon, pinch of salt. This will make one pie and should be baked 30 minutes.

Mrs. Urban J. Albertson.

Mock Mince Meat.—½ peck green tomatoes (put through meat chopper), 2 lbs. sugar, 2 lbs. raisins, 1 teaspoon salt, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon, good ½ cup vinegar. Put raisins

through meat chopper. Mix all ingredients and boil at least an hour. Seal in glass jars.

Peoria, Ill. MRS. ALMA MARGARET TRAEGER.

Nut Mince Pies.—1 cup walnut meats, 2 cups apples, pared and cut into pieces; ½ cup vinegar, ½ cup fruit juice or water, 1½ cups sugar, 1 teaspoon each cinnamon and allspice; ½ teaspoon each cloves and salt; 1 cup raisins. Cut nuts with meat chopper. Thoroughly mix all the ingredients together. This makes 2 pies.

Omaha, Neb. MRS. RUDOLPH KOCH.

Orange Pie.—2 oranges, grated, juice and little of rind; 5 crackers, rolled fine; 1 pint of sweet milk, 2 eggs, well-beaten, reserving the whites for the frosting. Enough sugar to sweeten. Bake as custard.

MRS. H. W. LACKMAN.

Orange Pie.—¼ cupful butter, ¾ cupful sugar, 3 eggs, ½ grated rind and juice of a large orange, and juice of ½ lemon. Beat the sugar and butter to a cream; add 1 whole egg and the yolks of 2, and beat thoroughly; then add grated rind, orange and lemon juice. Bake with an undercrust only, and when half-baked, add filling; finish baking in a moderate oven. Cover with the meringue of the whites of 2 eggs, 2 tablespoons of sugar, and vanilla to flavor.

MRS. R. P. LORENZ.

Pineapple Cream Pie.—Have crust partly baked, and add filling; 2 small cupfuls milk, add pinch of salt and small lump of butter; set over a slow fire to scald. Take a cup of canned, grated pineapple pulp, and into this add the yolks of 2 eggs (retaining the whites for the frosting), 1 cup of sugar, 2 tablespoons corn starch; mix well, and add to the scalded milk; stir till it thickens; add all of this to the crust, also the frosting. Place in oven until this is brown.

MRS. HENRY GEBHARD.

Pineapple Pie.—Line the pan with pastry. Mix lightly together the well-beaten yolks of 4 eggs, 1 cup sugar, 1 cup grated pineapple, stiffly-beaten whites of

2 eggs. Bake until done in moderate oven, cover with stiffly-beaten whites of 2 eggs and 3 tablespoons sugar, and brown.

Mrs. E. G. Matheus.

Prune Pie.—1 tablespoon lard, 5 tablespoons flour, pinch of salt, and a little baking powder; water enough to mix well.

Filling.—Stew 30 or 40 prunes in a little water until tender—it takes about 1½ hours. Take out seeds, and cut up fine. Beat whites of 3 eggs stiff, and add ¾ cup sugar, and whip in prunes. Have ready pie crust, and, when half done, add the prune mixture. Bake till a light brown. Let cool, and serve with whipped cream.

Springfield, Ill. Mrs. Jess.

Pumpkin Pie.—¾ cup flour to a tablespoonful of lard, with a pinch of salt and just enough water to make it stick together, makes 1 crust.

Filling.—1 cup pumpkin, 1 heaping teaspoon cinnamon, 1 even teaspoon allspice, ½ teaspoon ginger, ½ cup sugar, 2 eggs, 1 cup milk. Before putting in oven, sprinkle with grated nutmeg.

Mrs. W. J. Eden.

Pumpkin Pie.—To 2 cupfuls of pumpkin add 2 cupfuls of milk, 2 well-beaten eggs, 1 large cupful of sugar, 2 teaspoons of allspice, 2 teaspoons of cinnamon, 1 teaspoon of ginger, pinch of salt, and heaping cupful of cracker crumbs. Mix well. This will make two medium sized pies.

Mrs. L. J. Albertsen.

Pumpkin Pie.—To 1½ cupfuls of can pumpkin, add 2 cupfuls of hot milk, 2 eggs, and even teaspoonful of ginger; a teaspoonful of cinnamon, a tablespoonful of brandy, and a little salt. Sweeten to taste. Line a deep pie pan with a good, rich crust, and fill with the mixture.

Mrs. Richard Roelfs.

Raisin Pie.—½ cup raisins, 1 lemon, juice and rind; 1 cup water, 1 egg, 1 cup sugar, 1 tablespoon flour. Soak raisins over night. Cream egg, sugar, and flour

together. Add lemon and raisins and water they soaked in. Cook until thick. Bake in 2 crusts.

Mrs. Urban Albertsen.

Raisin Pie.—1 cup chopped raisins, 2 tablespoons of sugar, ½ cup water, 1 tablespoon vinegar, 1 teaspoon cinnamon, cloves, and nutmeg. Boil a few minutes, and bake with 2 crusts. Mrs. Mira Junker.

Rhubarb Pie.—Pour boiling water over 2 cups of chopped rhubarb; let stand 5 minutes, and drain. This takes the bitter sourness from the rhubarb, while it does not injure the flavor. Add 1 cup of sugar, a small piece of butter, a tablespoonful of flour, 3 tablespoonfuls of water, and yolks of 2 eggs; bake with 1 crust. Beat whites of eggs stiff with 3 tablespoonfuls of sugar, spread over the pie, and brown.

Mrs. Bertha Reinhardt.

Strawberry Pie.—Line a pie plate with good, plain paste, and cover with strawberries; put ½ teaspoonful of flour with the sugar that you put over them. When it is nearly baked, pour over the pie the following custard: Put into a cup 1 egg, beat it up with a tablespoonful of sugar, and add enough cream or milk to fill the cup ½; return to the oven until it is set. Peaches or grapes may be used instead.

Belleville, Ill. Mrs. E. C. Magaret.

Squash Pie.—1 cup of boiled squash, 1 cup of sugar, ½ teaspoon cinnamon, a little nutmeg, 2 cups milk, 3 eggs, beaten separately. Mix sugar, yolks of eggs, squash, spice, and milk; last, the well-beaten whites. Bake in under crust.

Quincy, Ill. Mrs. Wm. Balcke.

Tender Meringue.—To have your meringue for your pies always tender add ¼ teaspoon of corn starch and ¼ teaspoon of baking powder, per pie, to the egg whites when you beat in the sugar.

Mrs. Henry P. Heisel.

Vinegar Pie.—1 egg, 1 tablespoon flour, 1 teaspoon lemon extract, 1 cup sugar, 3 tablespoons vinegar, ⅔ cup water. Flavor with nutmeg; bake with 2 crusts.

Norton, Kan. Mrs. Fred Neff.

HONEY, PRESERVES, ETC.

"With dispatchful looks, in haste she turns, on hospitable thoughts intent."—*Milton.*

Hints for jelly making. Crab-apples have a reliable jellying quality. To them you may also add plum, grape, blackberry or some other fruit juice less likely to harden satisfactorily. From one quarter to one-half of plum or other fruit will give the flavor of the foreign fruit without losing the jellying quality. For a delicate flavor add a rose geranium leaf to the juice when boiling it with sugar, a single leaf will flavor a whole kettle full of juice. Spice jelly is a most delicious relish for cold meats, especially lamb and veal. To make it, add a cupful of whole spices stewed into a muslin bag, to a large kettle full of juice while boiling, removing the bag just before straining the juice into glasses. Use allspice, stick cinnamon, cassia buds and whole cloves, adding the last with judgment because of its dominant flavor.

Suggestions For Preserves.—When preserves is done take the kettle off the stove and set in a pan of cold water. Keep stirring until cool and then can.

Mrs. Peebles.

Heavy Preserve for Pickling Fruits.—2 cups vinegar, 1 cup water, 3 cups sugar, add spices to suit the taste.

Mrs. Frank Heckman.

Rich pound for pound preserves in jam can be put away without sealing. Simple cover with melted parafine and covers.

General Directions For Jelly.—For berries, currants, or grapes, heat the fruit, strain it, and add 1 lb. of sugar to each pint of juice. Crab apples, quinces, or apples must be stewed before straining, and to apple jelly add the juice of 4 lemons to 6 pints of apple juice. For any jelly, boil the juice about 20 minutes, add the

sugar, heated in the oven, and let it boil 2 or 3 minutes more.

Apple Butter, Baked.—Quarter and core a gallon of good cooking apples; wash, and place in a large kettle. Add a quart of water, and when the apples are thoroughly cooked, set aside to cool. Press through colander. To each quart of sauce add a large cup of sugar and a piece of stick cinnamon. Place in a crock or large, granite vessel, and bake in a moderate oven 3 or 4 hours. To test the butter, take out a few spoonfuls in a sauce dish, and cool; if there is no watery edge, it is done. Put up in glass jars, and seal while hot.

MRS. E. B. SANBORN.

Apricot Jam.— Wipe off fresh apricots with a cloth—do not peel. Cut into quarters, and then halves. Save pits. Measure ½ as much sugar as fruit. Let fruit stand with sugar until syrup forms, or over night. Cook pits with a little water. Put fruit on to boil, add water from pits; let cook about ½ hour, or till ¾ done. Let stand several hours, or over night. Next morning boil again until thick enough. Must be stirred constantly during last boiling, as scorches very easily. Seal airtight while hot.

MRS. ARTHUR W. HINNERS.

Cantaloupe Preserves.—1 dozen cantaloupe, peeled and cut in small pieces; ¾ as much sugar as cantaloupe; enough water to mix well. When about half done, add ½ lemon, sliced thin; boil slowly until it thickens. This is very good.

MRS. ED. WETZEL.

Crab-Apple Jelly.—For the jelly cut the crab-apples into quarters and wash them thoroughly in a colander. Worm-holes and decayed spots must, of course, be cut out; but it is not necessary to remove stems, skin, cores or blossom ends. Place the fruit in a porcelain kettle, add cold water barely to cover and cook slowly until thoroughly soft. Mash with a wooden spoon or a potato masher, and pour into a flannel jelly-bag wrung

out of hot water. Drain over night. In the morning measure the juice, add an equal quantity of sugar and boil, skimming carefully until the syrup begins to thicken on the skimmer. Very careful housewives strain a second time through cheese cloth before pouring into scalded glasses. It often stiffens while it is being poured. Cover with melted paraffine after the jelly has cooled.

Crab-Apples, Spiced.—Wipe sound, large crab-apples and remove the blossoms. In its place put a whole clove, and in every fourth apple an extra clove. Put the apples in a steamer and steam until soft; then put them into cans without crushing. For the syrup allow one and one-half cups of sugar for a pint of water, and boil until it will just fill a quart can of the apples. Can and seal while hot. Do not remove the stems.

Crab-Apple, Preserves.—Cover the crab-apples with water. Cook slowly until a little tender; then carefully skim out and set aside to cool. For every cup of water left in the kettle add 2 cups of sugar; boil until clear, skin and cool. When both are cold, return the fruit to the syrup, and set again over the fire. The moment it actually boils remove it from the fire and put it immediately into cans, sealing, as usual.

Crab-apples also are nice when "sweet-pickled," and when cooked with quinces they make excellent conserve. Just be careful to not let your mixture become too "gummy."

Cranberry and Apple Jelly.—1 pint apple juice, 1 pint cranberry juice, 3 cups of sugar. Prepare apple juice as for apple jelly. Prepare cranberry juice as for cranberry jelly. Combine them and boil five minutes. Add the sugar and boil until the jelly test is obtained.

Delicious Preserves.—1 peck pears, 2 quarts cranberries, 3 oranges, 9 lbs. sugar. Parboil orange peeling twice, and grind all together. Boil 30 minutes.

MRS. D. D. VELDE.

Grape Conserve.—3 lbs. sugar, 2 lbs. raisins, 1 lb. chopped walnuts. Stem 1 basket grapes, put in the kettle, cover with cold water, cook until soft; put through ricer. Put on stove, and add sugar and boil up; add raisins and boil up; add nuts. Good to serve with meat.

MRS. J. H. BROOKS.

Grapefruit-Orange Marmalade.—1 orange, 1 grapefruit, 1 lemon. Slice as thin as possible the pulp and skin after removing seeds and core of grapefruit. Add 3 times as much water as fruit; let stand over night. Next morning boil 10 minutes; let stand another night. The next morning add equal amount of sugar. Cook until it jellies.

Peoria, Ill. KATHERINE VELDE.

Grape Jam.—Take your grapes and separate the skins from the pulp, keeping them in separate dishes. Put the pulp in preserving kettle with a touch of water; when thoroughly heated, run them through a colander to seed them; then put the skins and pulp together, adding ¾ as much sugar as fruit; add merely water enough to keep from burning; cook slowly for about 1 hour, or until the proper thickness.

MRS. G. N. WEBER.

Grape Jelly.—Pick grapes from stems and wash thoroughly, put them into preserving kettle and cover with water and heat slowly until juice is well drawn out of them; pour into a sack and allow to drain for an hour without pressure. To two scant cups of juice add 1 heaping cup of sugar and boil for 20 minutes or until it jells when tested. Pour into glasses and seal when cool.

MRS. WALTER F. FLUEGAL.

Grape Jelly Spiced.—Make same as grape jelly only to each quart of juice add ½ teaspoon of whole cloves and one stick of cinnamon. This is very good to serve with game or cold meat and also makes a good emergency sandwich filling.

MRS. WALTER F. FLUEGAL.

Grapes, Raisins, Nuts, Oranges, Sugar.—Remove skins from grapes. Put pulps in separate kettle. Bring to boiling point then strain. Cook grape skins and oranges until orange skins are tender, then add to strained pulp. Measure cup of sugar to a cup of fruit and cook until thickened. Add chopped nuts, not too fine, and pour into sterilized glasses.

AMELIA ZERWEKH.

Grape Preserves.—5 lbs. grapes, 5 lbs. sugar, 2 lbs. raisins, juice of 2 oranges and rind of 1 orange. Mix all together, and boil 15 minutes.

MRS. O. A. SMITH.

Gooseberry Goodie.—2 quarts gooseberries, 3 lbs. sugar, 2 lbs. seeded raisins, juice of 3 oranges, rind of 2 oranges. Gooseberries and raisins simmer together good and jam; add sugar and oranges. Eat with meat.

MRS. J. H. BROOKS.

Orange Marmalade.—1 quart rhubarb, when cut in pieces; 4 oranges, 1 lemon, 3 lbs. sugar. Grate the rind and put in last. Peel all white off, and break oranges in pieces. Extract juice of lemon. Cook rhubarb, add sugar, and cook; then add juice and fruit; and lastly, the grated rind, and cook until stiff.

MRS. C. J. AYDELOTT.

Orange Marmalade.—Slice very thin 3 oranges and 1 lemon; juice of 1 lemon. Measure, and add to each cupful 1½ cups of water. Boil ½ hour. Set aside until next day; measure, and to each cupful add 1½ cups sugar, and boil ½ hour.

MRS. HENRY ZUCKWEILER.

Peaches, Canned.—Scald one bushel of peaches, have water boiling, then cover and let stand until cool, then the peach peel will come off very readily. Cut peaches in halves and place in jars as many as jar will hold. Then put boiling syrup over and seal at once. Much better if put in tin cans.

MRS. W. H. WILCOX.

Peach Honey.—Take peach peeling and cover with water. Set on to boil, and when done, rub through a

colander; add to this as much sugar as you have juice, and put on again to boil 1 hour; when about done, add a little stick of cinnamon. Very fine.

Mrs. Henry Van Horn.

Pear Butter.—Pare, core, and cook pears until well done; put through colander. To each quart of pears add 1 quart sugar; add a few cinnamon sticks. Put in the oven, and bake 3 or 4 hours.

Mrs. R. D. Lackmon.

Pear Honey.—Peel and core the pears. Cut in quarters, and put through meat grinder. To 2 cups of the ground pulp add 1½ cups sugar. Cook as you would apple butter, or until it is thick enough to spread. Put in a few sticks of cinnamon for flavor. It will not be necessary to add water, as the juice of the pears is sufficient. It can be cooked in the oven like apple butter, and thus will require very little attention.

Mrs. Christ Heckman.

Pear Preserve.—Peel and cut in thick slices as many pears as desired. Boil until tender, then take out pears and add cup for cup of sugar and water pears were boiled in; let boil to a syrup, then add pears and cook until preserved.

Mrs. W. H. Willcox.

Pear Preserves. East India.—4 lbs. hard pears, cut in cubes; 3 lbs. granulated sugar, ⅛ lb. green ginger root, chopped fine; juice and rind of 2 lemons, ½ pint of water. Cook 3 hours slowly, being careful not to burn.

Peoria, Ill. Mrs. Frederick L. Block.

Pear and Quince Honey.—1 quart of pears, 1 pint of quinces—grind both in coarse grinder; use as much sugar as fruit; add 2 cups of water, and boil until thick, or about ½ hour.

Mrs. Henry Lackman.

Pineapple Honey.—1 quart grated pineapple, 2 quarts cooked pie plant, sugar enough to make a nice preserve.

Mrs. Richard Roelfs.

Quince Honey.—5 pints sugar, 1 pint of water—boil until thick; then add 5 quinces, chopped or ground fine; boil 15 minutes.

MRS. MILLARD HIETT.

Quince Honey.—4 lbs. ganulated sugar, 1 quart water boiled together 20 minutes. Add 2 good, firm quinces, grated. Put in as fast as grated to keep it white; then boil all 2 minutes more, and put in tumblers same as jelly.

MRS. MAURER.

Quince Honey.—Pare and core 5 quinces, and put the quince through the fine food chopper. Put the skins and cores in kettle to boil in 1 pint of cold water; when they are tender, strain the liquid off, and add cold water to make a pint of juice; then pour that juice into preserving kettle, with 5 lbs. of fine sugar. When dissolved, add quinces, and after they begin to boil, just boil hard 15 minutes and put into tumblers. This makes several glasses, and is most delicious.

MRS. RICHARD ROELFS.

Quince Preserve.—Peel and cut in thick slices as many quinces as desired. Boil until tender then take out quinces and add cup for cup of sugar and water quinces were boiled in. Let boil to a syrup, then add quinces and cook until preserved.

MRS. W. H. WILLCOX.

Raspberries, Blackberries, and Strawberries Canned.—Wash fruit well and place in sterilized fruit jars. Put 2 cups of sugar for every quart of fruit and 2 cups of water, let boil 15 minutes and pour over fruit and seal air tight. Set cans in a pan that is deep enough to pour boiling water over them. After covering the cans with boiling water wrap the pan well with blanket or rugs to keep the heat in as long as possible. When the water is cold they are done.

MALINDA KREIGSMAN.

Rhubarb Preserve.—3½ lbs. of rhubarb, 4 oranges, 4½ lbs. of sugar. Cut rhubarb in small pieces, and add 1½ lbs. of sugar. Let stand over night. In the

morning remove the skins from oranges, and then add the remainder of sugar and oranges to the rhubarb. Boil until thick. Stir constantly.

GRACE JANNSEN.

Rhubarb Conserve.—1 cup of rhubarb (cut in pieces without peeling), 1 cup of sugar, 1 orange ground up whole, after removing the seeds. Boil about 20 minutes, stirring frequently. Put in jars.

MRS. M. HELM.

Strawberry Currant Jam.—Into a preserving kettle put 4 quarts of strawberries, add 2 cups of currant juice, bring to boiling point and cook for twenty minutes, stirring frequently. Add three pounds of sugar, boil twenty minutes longer and pour boiling hot into glasses and seal when cool.

MRS. WALTER F. FLUEGAL.

Strawberry Sun Preserve.—8 lbs. of strawberries, 6 lbs. sugar. Crush the little berries, boil juice, sugar, and a little water 10 minutes; add nice berries, bring slowly to a good boil; spread on platters and dry in sun about 10 hours, or till thick enough; then put in jelly glasses and seal with paraffine.

MRS. IRVING WEIMER.

Strawberry Preserve.—1½ lbs. granulated sugar, enough hot water to dissolve sugar. Put on to boil until it candies; add 1 lb. strawberries (not over-ripe), boil about 15 minutes, or till it jells. The berries will swell and be much larger. Do not try to cook more in 1 kettle than recipe calls for.

Lincoln, Ill. MRS. GUSTAVE BRIEGEL.

Strawberry-Pineapple Preserve.—2 cups strawberries, 1 cup pineapple, put through grinder; 3 cups sugar, juice of 1 lemon. Boil slowly 30 minutes, or until right thickness. Seal hot.

MRS. ARTHUR W. HINNERS.

Sugar Pears.—Peeled and prepared the same as spiced crab-apples are very good.

Sun Cherry Preserves.—Take equal parts of stoned cherries and sugar; mix the sugar well with the cher-

ries, and set over a slow fire until the sugar is dissolved; then put over fire and boil briskly for about 3 minutes. Skin thoroughly, then put on plates in sun until thick; put in cans, and seal.

Tremont, Ill. MRS. BIRD.

Tomato and Peach Preserves.—Peel 24 good-sized ripe tomatoes; quarter and cook slowly 1 hour with 1 cup less of sugar than you have tomatoes. Add 9 large peaches that have been peeled and sliced thin; cook another hour. Leave in 4 of the peach stones while cooking. Upon removing from the fire, add 1 tablespoon of vanilla. Place in glasses and, when cold, cover with paraffine.

MRS. O. A. SMITH.

PICKLES AND RELISHES

"Peter Piper picked a peck of pickled peppers."

Beans, to Can.—Cook the beans until tender. Pour off the water, and cover with boiling water. When boiling, add 1 tablespoon vinegar to each quart of beans. Can in glass fruit jar.

MRS. CHAS. HERER.

Beans, Pickled.—Take tender, green beans, string them, and cut fine; then mix with plenty of salt, pack tight in fruit jar with a layer of salt on top; then fill the jar with cold hydrant water; screw on top air-tight. Beans put up this way will keep for winter use.

To boil the beans, pour off the salt water and wash in fresh water. Put beans in kettle with cold water, let them come to a boiling point; pour off this water, then boil tender with a piece of beef or pork.

MRS. A. MEINEN.

Celery Relish.—1 gallon vinegar, 2 heads of cabbage, 2 gallons green tomatoes, 2 bunches of celery, 4 cups of sugar, 2 ounces mustard seed, 2 ounces celery seed, 2 large mango peppers. Boil until thoroughly cooked. This recipe makes 6 quarts.

MRS. H. H. BRUNS.

Celery Relish.—One peck of green tomatoes, chopped and drained, 6 stalks of celery, 4 peppers, 6 large onions, 2 pints of sugar, 3 teaspoons of salt, 3 pints of vinegar. Boil 5 minutes and seal.

MRS. J. ZERWEKH.

Chili Sauce. (Very Good.)—9 large, ripe tomatoes, 4 green peppers, 2 large onions. Remove skins from tomatoes. Chop onions and peppers together very fine; then add tomatoes, and chop them. Add 2 cups vinegar, 2 tablespoons sugar, 1 tablespoon salt, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon ginger. Stir all together till well cooked; stir frequently.

MRS. JOHN A. NEW.

Chili Sauce.—38 ripe tomatoes, 12 large onions, 10 green peppers, 3 cups sugar, 1 pint vinegar, ¼ cup salt. Wash and slice tomatoes and onions; remove seeds from peppers, and cut peppers in small pieces; add other ingredients, mix well, and boil about 2½ hours.

Mrs. Rudolph Frey.

Chili Sauce.—18 large tomatoes, 6 onions (ground), 3 red peppers, 2 tablespoons sugar, 1 tablespoon salt, 2 cups vinegar. Boil ½ hour.

Mrs. Dora Hecker.

Chili Sauce.—1 peck tomatoes, scalded and peeled; 3 teacups green peppers, chopped fine; 2½ teacups sugar, 3 teacups onions, chopped; 1 cup salt, 1 quart vinegar, 3 teaspoons cloves, ground; 3 teaspoons cinnamon, 2 teaspoons ginger, a little cayenne pepper. Cook until thick, about 2 hours.

Mrs. E. F. Unland.

Chow Chow.—1 large cabbage, 1½ quarts of onions, after they are chopped; a few pieces of horseradish, 6 large green peppers, 1 peck of green tomatoes. Chop tomatoes and cabbage, and sprinkle a small teacup of salt over the top; let stand all night. Hang up in the morning to drain until next morning. Put in the kettle ½ gallon vinegar, 2 tablespoons of celery seed, 3 tablespoons of white mustard seed, 4 lbs. of sugar. When hot, empty in your kettle the pickles. Have enough of vinegar to cover. Cook until soft. Stir in 2 tablespoons of turmeric and ¾ cup dry mustard to thicken. Put in jars.

Washington, D. C. Mrs. Lena Lunenburg.

Chow Chow.—1 peck green tomatoes, ½ peck onions, 10 green cucumbers, 3 large stalks celery, 10 green or red peppers, head of cabbage. Slice, and sprinkle ½ pint of salt over tomatoes, onions, and cucumbers, and let stand over night; then squeeze dry, and add 2 tablespoons of cinnamon, 1 tablespoon turmeric, 1 cup dry mustard, 4 cups light-brown sugar. Cover with vinegar; let boil 1 hour; bottle air-tight while hot.

Mrs. John Look.

Chow Chow.—2 quarts vinegar, 2 quarts white onions, 2 quarts pickles, 2 heads cauliflower, 6 green peppers, ¼ can Coleman's mustard seed, ½ ounce turmeric, 3 cups sugar, 1 cup flour. Cut vegetables small; put in a crock, sprinkle with small cup of salt; pour boiling water over and cover lightly until the next day; then drain. Mix mustard and turmeric in a cold vinegar, wet the flour in a little cold water; add both to the vinegar. Let it boil, and put in the vegetables. Let all boil 5 minutes; then put in glass jars; seal tightly. Ready for use in 6 weeks.

Chicago, Ill. MRS. R. W. BRETT.

Chow Chow Pickles, Sweet.—1 peck green tomatoes, ½ dozen onions, 1 dozen green peppers, ½ peck ripe tomatoes, 3 heads of cabbage, 3 red peppers. Chop any size you wish; sprinkle with ½ pint of salt. Put all in a flour sack, and let drain over night. Put them in a kettle with 3 lbs. of brown sugar, ½ teacup of horseradish, grated; 1 tablespoonful each of black pepper and ground mustard. Let boil slowly for 1 hour, then put in jars or bottles.

MRS. MAURER.

Chutney Sauce.—12 sour apples, stewed fine; 2 green peppers, seeded; 6 green tomatoes, 4 small onions, 1 cup seeded raisins. Chop all this fine. 2 tablespoons mustard seed, 2 tablespoons salt (scant), 1 tablespoon powdered sugar, 2 cups brown sugar, 1 quart of vinegar. Put on to boil. When the last is to the boiling point, add chopped mixture and let it simmer for 1 hour. Then add apple (sauce), and let boil up good. Seal air-tight.

MRS. ADOLPH NIERSTHEIMER.

Cold Catsup.—1 peck tomatoes, chopped fine, 9 stalks of celery, chopped, 4 green mangoes, chopped, 6 onions, chopped, 1 cup salt, 1½ cups sugar, 2 cups grated horseradish, 1 tablespoon black pepper, 1 tablespoon ground cinnamon, 2 quarts cider vinegar. Mix well.

MRS. J. ZERWEKH.

Corn Salad.—1½ dozen ears of corn, 1 head cabbage, 3 red peppers, 2 green peppers, 1 tablespoon celery seed, 1 tablespoon fresh mustard, 1 tablespoon mustard seed, 1 cup sugar, 2 quarts vinegar, 2 tablespoons salt, 2 white onions. Cut corn from ears. Chop cabbage and peppers. Mix together. Cook 20 minutes.

Pekin, Ill. ANNA GEISERT.

Corn Salad.—1 dozen ears of corn, 1 small head of cabbage, 1 teacupful of sugar, 1 teaspoonful of mustard, 2 red peppers without seed; vinegar enough to cover; salt to taste. Mix well. Put on stove, and let the whole simmer for 15 or 20 minutes. Seal in bottles while hot.

MISS IDA BEINFOHR.

Corn, Dried.—Take as many ears of corn as you like. Cut corn off cob, and dry in the oven until milk does not run. Then put in sun to dry—1 day if sun is hot. Put in flour sack, and hang in attic in a dry place. Cook about 3 hours, season with salt, pepper, and butter, and a little milk.

MRS. D. MEULLER.

Corn, to Salt Down.—Take 1/5 salt, 4/5 corn, pack down in jar solidly with potato masher, cover cloth over, and weight it down; if scum should form, clean it off, as with sauer kraut; needs no water, as enough juice forms from the salt.

To cook: Put on with cold water and a little soda; let come to a boil, drain; add more cold water, and, if necessary, drain again, till not too salty, after which boil until tender, and prepare for the table with milk, butter, pepper, and a little sugar, as the salt takes out the natural sweetness.

Quincy, Ill. MRS. WM. BALCKE.

Chop Pickle.—1 peck green tomatoes, 6 large onions, 4 green peppers, 4 red peppers. Grind all through grinder; add 1 cup salt, and let stand 24 hours. Then drain well, and boil 15 minutes in 1 quart vinegar and 2 quarts water. Drain again, and then allow to just boil up in a syrup of 2 quarts vinegar, 2 lbs. brown

sugar, and ½ pint mustard or celery seed.

Jacksonville, Ill. WINIFRED WACKERLE.

Cucumber Pickles.—Add to 1 gallon of good cider vinegar, 1 cupful each of salt and sugar, and ½ cup of ground mustard; wash the cucumbers, and place them in a jar of prepared vinegar, or in cans if preferred. Stir vinegar well, and pour cold over the cucumbers, and seal for long keeping. If good vinegar is used, these mustard pickles will keep through the winter without canning. If kept in a jar, keep pickles under the vinegar by means of a weight. The pickles may be placed a few at a time as gathered into the vinegar. Do not put in too many pickles for the vinegar.

Allentown, Ill. MISS MAE SPERRY.

Currant Soy or Spiced Currants.—2 bowls of currants to 1 bowl of sugar; 1 spoon of cloves and allspice mixed, 1 spoon each of cinnamon, nutmeg, and mace, 1 bowl of vinegar. This is for 8 bowls of currants. Boil about 3 hours, slowly.

Peoria, Ill. EDNA A. THOMAS.

Cucumber Relish.—1 peck cucumbers, ½ peck white onions, 6 green and red peppers, mixed, 5 cents celery seed, 5 cents mustard seed, 1 horseradish root. Grind onions, peppers, and horseradish. Slice cucumbers, soak over night in salt; drain in morning; add vinegar enough to cover, diluted with ⅓ water, ½ cup sugar; put in a kettle, and let come to a boil, and can.

MRS. D. MUELLER.

Dill Pickles.—Wash and pick blossoms off the pickles. Put 2 teaspoons of salt and 1 of pepper, and some dill, in bottom of fruit jar. Pack pickles in, and more dill on top, and a little piece of alum. Boil ⅔ water and ⅓ vinegar, and pour over pickles. Put in air-tight ½ gallons jars. Are ready for use when vinegar becomes a little milky.

Peoria, Ill. EDNA A. THOMAS.

Green Chunk Pickles.—Soak large cucumbers 3 days in salt brine, then in clear, cold water 3 days. Wipe dry, and cut in chunks and drain. Then stew in

weak vinegar for 2 hours slowly, in which is a piece of alum as large as a walnut. Throw off vinegar, and drain. Then to 7 lbs. of pickles, use 3 pints of vinegar, 3 lbs. of sugar, 1 ounce whole allspice, 1 ounce whole cinnamon, and 1 ounce celery seed. Boil vinegar, sugar, and spices 3 minutes; pour over pickles in jars, and seal.

Peoria, Ill. MRS. H. A. GEISE.

Green Tomato Pickle.—A small amount of celery seed, 3 cups of vinegar, 1½ cups of water, ½ tablespoonful each of whole cloves and ground mustard, 1 tablespoonful ground cinnamon, ½ tablespoonful ground cloves, ½ tablespoonful ground black pepper, 3 cups of sugar, 1 gallon sliced green tomatoes, and 8 onions. Put each in salt brine and let stand over night, and drain in the morning. Heat the vinegar mixture, add tomatoes and onions, and boil slowly 1 hour. Seal while hot.

Topeka, Ill. MRS. CLARENCE HIMMEL.

Mangoes.—Take large green sweet peppers, slit down one side, remove the core and seeds carefully. Place the shells in salt water five days. Remove and drain, chop cabbage, onion, red cabbage, green tomatoes and some horseradish, celery seed and mustard seed to taste. Fill the peppers the natural size, sew up carefully, cover with cold spiced vinegar. Put in jars and place a light weight on them to keep under vinegar. Tie up tightly.

Mixed Pickles.—3 pints green tomatoes, sliced; 2 quarts onions, 2 quarts cauliflower or cabbage, 2 quarts cucumbers, cut in 2-inch pieces; 5 green peppers, cut fine. Pour over a brine of 1 gallon of cold water and a ½ pint of salt. Let stand over night. Drain, and pour over fresh water. Heat to scald, and then drain. Make dressing of 1 cup of flour, 8 tablespoons mustard, ½ tablespoon turmeric. Mix with cold vinegar to a smooth paste; add 1 cup of sugar, 2 quarts of vinegar; cook until it thickens, stirring all the time. Add in-

gredients, and cook until heated through. Seal while hot.

Mrs. Bertha Reinhardt.

Mustard Pickles. —2 quarts each of cucumbers, small onions, green tomatoes; 6 red peppers, 2 heads of cauliflower—soak over night in strong salt water. 1 gallon vinegar (weaken a little), 6 teaspoons Coleman's mustard, ½ cup flour, 2 cups sugar, 2 scant tablespoons turmeric powder. Mix flour, mustard, sugar, and turmeric together; wet with a little of the vinegar; add to the rest of vinegar, and pour over pickles. Put over fire until it thickens and pickles are heated through. Seal while hot.

Mrs. P. J. Kriegsman.

Pepper Hash.—24 Bell green peppers, 18 medium-size onions—remove seeds, and chop both fine. Then pour boiling water on, and let stand 15 minutes. Drain; then add 1½ cups sugar, 1½ pints vinegar, 1 tablespoon salt. Bottle.

St. Paul, Minn. Mrs. John L. Hinners.

Pepper Slaw.—2 large heads of cabbage, 2 dozen sweet mango peppers—8 red, 8 green, and 8 yellow; 1 large head celery. Put through meat chopper. Over it pour 2 quarts of vinegar, salt to taste (2 heaping tablespoons), 25 cents' worth of C. sugar, 5 cents' worth of white mustard seed. Let stand 48 hours, and then seal in fruit jars. Will keep all winter.

Mrs. O. Miener.

Peaches, Pickled.—Make a syrup of proportion of 1 quart vinegar and 3 pints sugar, with a stick of cinnamon, a bag of cloves, and allspice. Pour this boiling hot over the peeled peaches. Let stand till next day. Drain off syrup, boil, and drop peaches into it until they can be pierced with a silver fork. Lift peaches out of syrup, and put in bottles; then pour boiling syrup over them, and seal.

Mrs. R. D. Lackman.

Peaches or Pears, Brandied.—4 lbs. of fruit, 4 lbs. of sugar, 1 pint best white brandy. Make a syrup of

the sugar and enough water to dissolve it. Let this come to a boil; put the fruit in and boil 5 minutes. Having removed the fruit carefully, let the syrup boil 15 minutes longer, or until it thickens well: add the brandy, and take the kettle at once from the fire. Pour the hot syrup over the fruit, and seal. If, after the fruit is taken from the fire, a reddish liquor oozes from it, drain this off before adding the clear syrup. Put up in glass jars.

Mrs. R. W. Brett.

Peaches, Pickled.—Peel and stone peaches, cutting in half. To every 4 lbs. of peeled peaches take 2 lbs. of sugar and a generous ½ pint of vinegar. Boil vinegar and sugar, skimming carefully. Drop in peaches, and let them become thoroughly heated. Take out peaches, and let juice boil down till it thickens; when cold, pour over peaches. In a few days drain off juice; boil again a few minutes; then, when cold, pour over peaches. They are best kept in stone jars.

Mrs. Fred Kuhlman.

Peaches, Sweet Pickled.—8 lbs. fruit, 4 lbs. sugar, 1 quart vinegar, 2 ounces each stick cinnamon and cloves. Boil the sugar and vinegar with the cinnamon 5 minutes. Put in a few peaches at a time, sticking a few cloves in each peach. When done enough to prick easily with a fork, take them out and put in jar; cook others, until all have been cooked. Boil syrup down to ½ the original quantity. Pour over peaches, and seal while hot. Clingstones are best. Rub down off with a coarse towel. Leave skin on.

Mrs. John Blume.

Peaches, Spiced.—7 lbs. of peaches, 4 lbs. of sugar, 1 pint of vinegar. Tie unground cinnamon and cloves in a very thin cloth, and drop in the syrup and let it boil.

Delavan, Ill. Mrs. J. H. Perry.

Peaches or Plums, Sweet Pickled.—The clingstone peaches are best for pickling. To 8 lbs. of fruit allow 4 lbs, of sugar, 1 quart of vinegar, 2 ounces of stick

cinnamon, 2 ounces cloves. Boil the sugar and vinegar with the cinnamon for 5 minutes; then put in the peaches, a few at a time, with 1 or 2 cloves in each peach; when they are done enough to prick easily with a fork, take them out in the jar, and put in others to cook until they have all been cooked. Boil the syrup down to ½ the original quantity, and pour it over the peaches. Seal while hot.

MRS. C. D. ELDREDGE.

Pickles.—1 gallon vinegar, 3 pints olive oil, 5 cents' worth celery seed, 5 cents' worth mustard seed, 2 cups sugar, salt and red pepper to taste; 150 small cucumber pickles, ½ peck small white onions. Slice and soak cucumbers in salt brine 3 hours; then drain; slice onions, and mix all thoroughly and seal.

MRS. J. H. SOLDWEDEL.

Pickles.—(Half sweet and sour.)—Put pickles in salt water (strong enough to hold an egg) for 3 days. Soak in fresh water over night; wipe dry with cloth, then put into the following solution of vinegar, let it come to a boil, and bottle: 8 cups vinegar, 2 cups of water, 1 cup of sugar, dill and spices.

MRS. FRANK HECKMAN.

Pickle.—Slice together 1 peck of green tomatoes and 1 peck of large onions. Pour over this a cup of salt, and let stand over night; drain, and chop fine; add 6 large red peppers (chopped), 2 lbs. brown sugar, 2 quarts cider vinegar. Tie in a cloth ½ of 5 cents' worth of cloves and ½ of 5 cents' worth of stick cinnamon; drop this into the pickle, and boil the whole for about 2 hours. Just before removing from the stove add a teaspoon mustard seed and a teaspoon celery seed. This will make from 12 to 14 quarts.

MAE EVANS.

Pickles in Olive Oil.—100 pickles (about 1 peck), 1 quart onions, 1 pint salt. Slice onions and pickles fine; cover with salt for 3 hours, then drain. Scant 2 ounces white mustard seed, scant 3 ounces black pepper, scant 1 ounce celery seed, alum size of hickory nut,

1½ pints olive oil. Mix oil and spices, pour over pickles, pack in small jars; cover with cold vinegar.

ALMA H. SMITH

Pickled Onions.—Select small onions, peel, and over them pour a strong, boiling hot brine; cover closely and the next day drain, wipe and put in cans and cover with cold vinegar, with whole pepper, blades of mace and sliced horseradish. Seal.

Pickles, Sweet-Sour.—1 gallon water, 2 cups salt, a piece of alum size of a hickory nut. Pour this mixture over pickles; let stand twenty-four hours, plunge into boiling water and then let stand until cool. Fix a syrup composed of 1 quart vinegar, 1 pint sugar, 3 tablespoons mixed spices. Pour this mixture over pickles, while hot, doing this twice every other day. Then the last time before sealing add 3 sprouts of green dill on top of every bottle.

MRS. JOHN VELDE.

Pickled Pears.—Peel and core 4 pounds of pears; stick 2 cloves into each pear. Put 2 cups of vinegar into a sauce pan, add 2 bay leaves, 1 blade of mace, 3 cups of sugar, 1 stick of cinnamon broken in small pieces; bring to boiling point and boil for 8 minutes. Place the pears in the vinegar, a few at a time, cook until tender and pack in sterilized jars. Reduce the syrup one-half, then strain and pour over pears and seal.

MRS. WALTER F. FLUEGAL.

Piccalilli.—1 peck green tomatoes, 8 large onions, chopped fine; with this add 1 cup of salt; let stand over night, and drain; take 2 quarts water and 1 quart vinegar, and let it boil up good; and then drain again. Then take 2 quarts vinegar, 1 lb. sugar, ½ lb. mustard seed, 2 tablespoons green pepper, 2 cinnamon, 1 clove, 1 allspice, and ½ teaspoonful cayenne pepper. Let it boil until soft.

MISS LOUISE FREY.

Prunes (Sweet Pickled).—Pick over and wash carefully 4 pounds of choice prunes. Soak for 24 hours

and then steam for 20 minutes. Boil for ten minutes 2 pounds of sugar, 1 pint of vinegar, 1 ounce of cloves, 1 ounce of stick cinnamon and ¼ tablespoon of ginger. Add the prunes, simmer gently until tender, pour into sterilized jars and seal immediately.

AMALIA ZERWEKH.

Grape Catsup.—Stew 5 lbs. very ripe grapes over a slow fire until soft. Strain through a sieve, and add 2½ lbs. of sugar, 1 tablespoon each of cinnamon, allspice, and black pepper; ½ as much each of cloves and salt, and 1 pint of vinegar. Boil until thick, and bottle and seal. Nice on cold meats, especially on cold chicken.

MRS. F. HECKMAN.

Spiced Cherries.—Boil vinegar, sugar, and whole cloves same as you would for any pickle; when done, stand aside and let it get perfectly cold. Seed the cherries. Fill as many jars as desired; pour over the cold vinegar, and seal. If necessary, reheat the vinegar, let cool, and pour over the cherries.

MISS LENA JANSEN.

Spanish Sauce.—½ peck green tomatoes, 1 small head of cabbage, 8 medium onions, 3 red or green peppers. Chop or grind all fine into a granite kettle; put 2½ pints of vinegar and 1½ pints brown sugar, 3 tablespoonfuls salt, 4 tablespoonfuls ground mustard, 1 tablespoonful turmeric. First mix mustard and turmeric with a little vinegar, 1 tablespoonful cloves, 1 tablespoonful allspice, whole spices—tie in a cloth; add the chopped ingredients. Set on stove, and boil slowly for 1 hour, and bottle.

MISS CLARA ALBERTSEN.

Sweet Chopped Pickle.—1 peck green tomatoes, ½ peck green onions, 2 dozen mixed red and green peppers, all chopped fine; 1 cup salt, mix well; let stand over night; in morning drain well, then cook the pickle in vinegar; throw away vinegar, put cooked pickle in a crock or jar. Boil together ½ gallon vinegar, 3 lbs. brown sugar, 2 tablespoons each ground cinnamon and

pepper, 1 cup mustard seed, 1 cup celery seed, and pour over pickle hot.

Chicago, Ill. Mrs. R. W. Brett.

Tomato Sauce.—9 green tomatoes, 3 green sweet peppers, 4 small onions, 1 cup raisins, ¼ cup mustard seed—chop fine, and add 2 cups C. sugar, 4 cups vinegar, 5 apples, chopped fine. Boil 1 hour. This amount makes 1 quart.

Mrs. Louis Olt.

Tomato Relish.—1 peck ripe tomatoes—peel, and chop fine; drain in bag over night. Then add 3 cups finely-chopped celery, 6 large onions, 2 green peppers (without seed), chopped; 1½ cups sugar, ½ cup salt, 2 ounces white mustard, 1 quart cider vinegar. Mix well, bottle, and seal. This requires no cooking.

Mrs. John Hermann.

Tomato Relish.—½ peck ripe tomatoes, 2 heads celery, 1 teacup horseradish, 1 teacup chopped onions, 2 teacups red peppers, chopped; 1 cup brown sugar, 1 cup mustard seed, ¾ cup salt, 2 teaspoons cinnamon, 1 teaspoon cayenne pepper, 1 teaspoon cloves, 2 teaspoons black pepper, 1 quart vinegar. Mix well together, but DO NOT cook. Put in jars or bottles.

Peoria, Ill. Edna A. Thomas.

Tomato Catsup.—1 gallon tomato juice, 1 pint vinegar, 1 large cup of sugar, salt to taste; 1 teaspoon black pepper, 1 tablespoon mixed spice, 1 onion. Boil to ½ quantity; strain and bottle.

Mrs. Dora Hecker.

Tomato Catsup.—1 bushel tomatoes, 1 pint salt, 3 tablespoons celery salt, 3 tablespoons cayenne, ½ cup black pepper seed, 5 cups granulated sugar, 1 gallon cider vinegar, 8 or 10 good-sized onions. Boil tomatoes and onions 1 hour; add vinegar boiling hot, sugar, salt, and spices tied up in bag; then boil another hour; bottle and seal.

Mrs. O. A. Smith.

Tutti Frutti.—Materials: 1 2-gallon stone jar, 1 pint of brandy, fruit and sugar. Way of preparing: Place brandy in jar and add 1 quart of fruit and 1 of sugar. Continue from day to day to add fruit and sugar in these proportions. Many kinds of fruit can be used, but blackberries make it dark. Never use bananas. Strawberries, cherries, plums, red raspberries, peaches, oranges, and pineapple make a very good combination. When the jar is full, keep in a cool, dry place, but it is not necessary to seal it.

MRS. GEO. H. GLASS.

Uncooked Tomato Relish.—1 peck ripe tomatoes, chopped; let drain: 2 cups of celery, chopped; 6 onions, chopped; 6 red peppers, chopped; 4 cups of brown sugar; ½ cup salt, 1¼ cups whole mustard or mustard seed, 2 pints of vinegar, 1 tablespoon cinnamon. Mix well. Will keep 1 year without cooking or sealing.

GRACE SIEBENS.

Watermelon Pickle.—Cook the sliced melon until clear. To 1 quart cider vinegar take 3 lbs. sugar. In a bag put 4 ounces stick cinnamon and 2 ounces cloves. Cook for 5 minutes in vinegar; then boil the melon in this spiced vinegar for 15 minutes.

MRS. JOHN A. NEW.

Mint Sauce.—½ cup finely-chopped mint leaves, ½ cup vinegar, 1 tablespoonful powdered sugar. Add sugar to vinegar. When dissolved, pour over mint and let stand 30 minutes on back of range to infuse. If vinegar is very strong, dilute with water.

Peoria, Ill. EDNA A. THOMAS.

BEVERAGES

"One sip of this will bathe the drooping spirits in delight,
Beyond the bliss of dreams."—*Milton.*

Chocolate.—2 squares chocolate, 2 teaspoons sugar, 3 cups milk. Whipped cream, 4 tablespoons cold water, 1 teaspoon vanilla, if desired. Put chocolate in pan with water and sugar; cook over a gentle heat until chocolate is melted, add the milk gradually and bring to boiling point. Beat until foamy and serve with a spoonful of whipped cream on top of each cup.

Chocolate.—3 gallons milk, 1 pound of Baker's Chocolate, 2 cups of sugar. Let come to a boil. This will serve thirty-eight people twice.

Coffee.—Take 1 rounding tablespoonful of ground coffee to a coffee cup of water. Mix coffee in a bowl with enough water and 1 beaten egg to wet coffee well. Put in a small sack, tie securely and place in the measured cold water. Bring slowly to a boil, add a half cup of cold water, put on back of range to settle and keep hot.

MRS. ULRICH YORK.

Frappe.—2 cups sugar, 1 cup water, 1 cup tea (liquid), 1 pint strawberry syrup, juice of 5 lemons, juice of 5 oranges, 1 grated pineapple.

PROCESS.—Make syrup by boiling sugar and water 10 minutes. Add tea, fruit juices, pineapple, and strawberry syrup. Let stand 1 hour. Strain; add enough ice water to make 1½ gallons liquid. Turn in large bowl over piece of ice.

MRS. A. L. KOENEKE.

Fruit Punch.—8 lemons, 4 oranges, ¼ cup of grape, or any fruit juice; 2 quarts of carbonated water. Just before time to serve, put a piece of ice in the punch bowl; turn in the fruit juices, sweeten to taste, and add a few slices of orange. Add the carbonated water only when ready to serve, so as to lose none of its sparkle.

Peoria, Ill. MRS. ALMA MAGARET TRAEGER.

Grape Juice.—Wash and pick the grapes and barely cover with water. Bring to a boil until soft and drain in bags until cooled. Take 4 quarts of juice, 2 quarts of water and 2½ cups of sugar. Boil about ten minutes and bottle while hot.

Mrs. Kuhlman.

Lemonade.—1 cup sugar, 1 pint water, ½ cup lemon juice. Make syrup by boiling sugar and water 12 minutes; cool slightly; add lemon juice. When cold, dilute with ice water to suit individual tastes. Nice in summer, to make up a quantity, as will keep well in ice-box and one is prepared to serve lemonade at any time. Orange, pineapple, cherry, strawberry, or other fruit juices can be added at serving.

Mrs. Arthur W. Hinners.

Punch.—2 cans grated pineapple, 2 cups strong, freshly-made tea (black), 3 dozen lemons, 1 dozen oranges, 2 pints grape juice, 5 lbs. sugar, and 6 cups water, cooked to syrup; add about 10 quarts cold water.

Olive A. Balcke.

Tea.—Use 2 teaspoons of tea, 1 pint of boiling water. Have the water freshly boiling, scald teapot, put in tea and pour boiling water in the proportion given. Cover and keep in warm place where it will not boil. If it cannot be used at once pour off the tea and discard leaves. An earthen teapot is preferable.

Iced Tea.—Iced tea is made the same as hot tea some hours before using, the tea being poured off the leaves, cooled and placed near the ice. Iced tea should be taken clear and weaker than hot and slices of lemon should be passed with it.

CANDIES

"It is the bounty of nature that we live; but of philosophy that we live well."—*Seneca.*

Almonds (Blanched).—To blanche almonds, cover with boiling water 2 minutes, drain, rub off skin and dry.

Almonds (Burnt).—Take 1 lb. best almonds; wipe every almond separately with a cloth. Put 1 lb. sugar on to boil with a small amount of water; boil until it spins a thread; add 1 teaspoonful ground cinnamon. Drop almonds in syrup; stir briskly until they absorb the syrup. Turn out on dish, and pick almonds apart. Slightly brown almonds in oven before putting in syrup.

NORMA DUISDIEKER.

Almonds (Salted).—Blanch ½ lb. of almonds. Put with them a tablespoonful of melted butter and 1 of salt. Stir them till well mixed, then spread them over a baking pan and bake 15 minutes, or till crisp, stirring often. They must be bright yellow-brown when done.

MISS MINNIE SCHURMAN.

Butter Scotch.—1 cup Karo syrup, 1 cup sugar, ½ cup butter, 1 tablespoon vinegar. Boil until it gets brittle when dropped in cold water; pour into buttered pan, and cut into squares before it becomes hard.

Bon Bons.—The centers of bon bons are made of fondant shaped in small balls. Flavor as desired, usually vanilla; but rose, maple, or almond extract may be used. Cocoanut, whole or broken nut meats, or candied fruit may be mixed with the fondant. To dip the bon bons, melt the fondant in a sauce pan over hot water; color and flavor as desired. A few drops of water may be added. Drop centers in fondant 1 at a time; stir until covered; remove from fondant with a fork or bent new hair-pin. Put on oiled paper. A half-nut meat may be placed on top as soon as dropped.

Bitter chocolate may be melted and used to dip centers of fondant in. Care must be taken not to drop water in the chocolate.

OLIVE A. BALCKE.

Candy.—Whites of 1 egg, beaten stiff; add confectioners' sugar, gradually, until stiff enough to be worked into balls. Flavor with vanilla. Put English walnuts on each piece.

GERTRUDE KIEF.

Candy, Opera Creams.—Put together and boil 2 cups granulated sugar, ½ cup boiling water, ½ cup syrup. Boil until it makes a soft ball in cold water; add a teaspoonful vanilla. Remove from fire, and beat until it starts to get thick; add this to the beaten white of an egg; beat well, and pour on a buttered platter.

MISS CORA KIEF.

Candied Oranges.—Use ripe, thin-skinned oranges of medium size; peel them, taking care not to make the juice run: then divide into sections, and lay them on plates in a warm place for a few hours, so that they may get a little dry on the outside. Then with a wooden toothpick take seeds out of thin, little pockets. (This can be done without starting the juice.) Put in sauce pan 1 lb. of best granulated sugar, ½ cup of water, ½ teaspoonful cream of tartar. Stir until sugar is dissolved, then boil until candy is brittle. Set off the fire, and dip the pieces of orange in, being careful not to stir the candy. Lay them on dishes, slightly greased, to dry. If candy becomes hard, add 1 spoonful or 2 of water, and heat again. Grapes or nuts can be prepared in the same way.

NORMA DUISDIEKER.

Choice Caramels.—Cook until the mixture boils vigorously 2 cups granulated sugar, 1 cup sweet milk, 1¾ cups Karo syrup, 1 cup butter. Gradually stir in a second cup of sweet milk, but do not permit the boiling to cease a minute. Test in cold water until a firm ball may be formed. Just before removing from the fire, add 1 teaspoonful of vanilla, and as much nut meats as

desired. When nearly cold, turn from tins; cut into cubes. Do not be discouraged doing the boiling, for sometimes it takes as much as an hour before the desired point is reached.

Mrs. John W. Smith.

Caramels.—2 cups granulated sugar, ¾ cup Karo syrup, 2 cups cream, ½ cup butter, ¾ square of chocolate, boil chocolate, syrup, sugar, 1 cup cream and butter; while boiling stir in other cup cream, but do not stop the boiling. Boil until when dropped in cold water it forms a firm ball; add ½ cup nuts; pour into buttered pan and cut in squares.

Mrs. Ernest Velde.

Chocolate Caramels.—Cook together ½ hour 2 cups light-brown sugar, ½ cup grated chocolate, 1 cup milk, 2 tablespoons flour, 3 teaspoons butter.

Mabel Ferris.

Chocolate Caramels.—1 cup of molasses, half a cup of sugar, ¼ pound of chocolate cut fine, ½ cup milk and one heaping tablespoon of butter. Boil together, stirring all the time. When it hardens in cold water pour it into shallow pans and as it cools, cut in small squares.

Mrs. Harvey Wright.

Chocolate Creams.—2 teacups (1 lb.) granulated sugar, 1 gill of water in damp weather, or a scant ½ pint in dry weather. Dissolve sugar in the water as nearly as possible. Boil without stirring until it will string from a fork; then test in cold water, in which it should form a soft ball. Remove carefully from stove, and set in cool place until it becomes jelly-like. Beat until stiff, then knead. Various flavorings may be used, as desired. After kneading until firm, mould into cream shapes, and coat with chocolate and paraffine melted together in the proportion of about 4 parts chocolate to 1 part paraffine.

Celia Weaver.

Chocolate Creams.—2 egg whites, 2 cups powdered sugar, ½ teaspoon vanilla extract. Beat whites of eggs

stiff, gradually beat into this the powdered sugar; add extract, then work well. Roll in little balls, and drop on buttered plate. Set aside for 1 hour to harden. Shave chocolate in bowl; melt over boiling water; when melted, dip balls in chocolate and set aside to harden.

DORA LOOK.

Chocolate Marshmallow Fudge.—2 cups of sugar, 1 cup milk, 2 tablespoons cocoa, 12 marshmallows, butter size of walnut, ½ cup chopped nuts. Mix well the sugar and cocoa, and gradually add the milk. Put on stove and add butter. Let boil until it will form a ball when a few drops are are put in water. Take from stove and beat in the marshmallows and nuts. Beat hard, and put in buttered pans to cool. Mark off the squares before it gets too cool to keep from breaking.

Lincoln, Ill. DOLLIE ESDERS.

Cocoa Fudge.—4 ounces cocoa, 4 cups sugar, 2 cups milk, butter size of an egg. Place cocoa in sauce pan and rub to a paste by adding part of milk. Add 4 cups of sugar, piece of butter and all of milk except ½ cup. Place on fire and boil. Then add ½ cup of milk and cook until it forms a soft ball when dropped into cold water. Take from fire, add vanilla, and beat until it is just thick enough to pour into buttered tins. By adding ½ cup of milk last you will find fudge to be free from grain and to be smooth. When cool score into blocks one inch square and break.

MRS. HARVEY WHITE.

Cocoanut Caramels.—1½ lbs. of white sugar, ½ cup sweet milk—boil together 10 minutes; add 1 pint grated cocoanut, boil 10 minutes more; pour out on buttered dish. When cool, cut into bars.

Lincoln, Ill. GUSTA RITHABER.

Cream Candy.—2 cups of "C" sugar, 2 tablespoons vinegar, ½ (scant) teaspoon cream of tartar, 1 tablespoon butter, ½ cup of water. Boil all together until it threads, turn into a buttered dish. Pull when cool. Add pink coloring, if desired.

MRS. J. P. WILLIAMS.

Cream Candy.—3 cups granulated sugar, ⅔ cup water, ⅓ cup vinegar. Cook together without stirring until, when dropped into cold water, it becomes brittle. Pour on buttered plates to cool. Pull; flavor with vanilla.

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OLIVE A. BALCKE.

Stuffed Dates.—Take ¼ of an English walnut, wrap in ½ marshmallow; remove seed from dates, and place nut and marshmallow inside; fold closely; roll in granulated sugar.

NORMA DUISDIEKER.

Divine Divinity.—3 cups sugar, 1 cup Karo syrup, ½ cup water. Boil until it will form a soft ball in water. Then stand aside while boiling second part. ½ cup sugar, ¼ cup water—boil together until it threads. Pour very slowly on the beaten whites of 3 eggs. Then add first part, beating hard and continuously. Lastly, add a cup of nut meats and put on greased platter to cool.

Omaha, Neb. RUTH KOCH.

Divinity.—1½ pounds sugar, ½ pint Karo syrup, ¾ pint cream, ½ pound English walnuts. Boil to a hard ball.

MRS. LOUIS ALBERTSEN.

Divinity.—2½ cups granulated sugar, ⅔ cup syrup (white rose preferred). Mix together thoroughly, and then add ⅔ cup water; boil until brittle. Have the whites of 2 eggs beaten, and pour the hot syrup into the beaten eggs. Beat until nearly cool, then add 1 cup English walnut meats, also candied pineapple and candied cherries, to suit the taste. Put in a deep pan to cool, and then slice off.

MAYME G. WEAVER.

Divinity.—Into ⅔ cup lukewarm water dissolve 3 cups granulated sugar. Add ⅔ cup white Karo syrup. Boil until it cracks in water. Pour over the well-beaten whites of 3 eggs. Add vanilla. Beat until it drops from spoon in lumps.

FRANCES RUST.

Divinity Candy.—2 cups sugar, ½ cup water, ⅔ cup white syrup, whites of 2 eggs. Boil well together until a portion of it dropped in water sets and cracks. Remove from fire; add 1 teaspoon vanilla, pour over beaten whites, and beat well, gradually adding 1 cup of walnut meats, and continue beating until stiff. Spread on buttered platter, and when cool, cut in squares.

EDNA ALBERTSEN.

Divinity Fudge.—Boil together 2 cups granulated sugar, 1 cup maple syrup, and 1 tablespoon vinegar until a little of it hardens in cold water. Then add 1 teaspoon vanilla, and take from fire. While this mixture has been cooking, a cupful of granulated sugar should have been put over the fire in another sauce pan with ½ cup of cold water, and boiled until the mixture spins a thread from the tip of the spoon. This should, at this stage, be put with the stiffly-whipped whites of 2 eggs, and this stirred into the first preparation, which should by now have cooled slightly. Beat the 2 hard until they begin to stiffen, and turn in 2 cups of chopped nut kernels. Pour into pans, and cup into squares. This recipe is as good as any "Divinity Fudge" bought in the candy stores.

Holt, Mo. MRS. THOMPSON.

Fudges, or Chocolate Candy.—2 cups sugar, 1 cup milk, ½ bar bitter chocolate, 1 tablespoon butter. Mix sugar, milk, and chocolate; boil, stirring constantly, till makes a soft ball in cold water; add butter, then beat well and pour on buttered plate.

Denver, Colo. MRS. HURST WAKEFIELD.

Fig Creams.—3 cups sugar, 1 cup cream, ½ cup corn syrup, ½ lb. figs, 1 tablespoon lemon juice. Cook sugar, cream, and syrup to a soft ball, test (firm and

waxy). Cool the mixture. When thick, add the figs, cut fine, and lemon juice. When too thick to pour, spread on buttered pan and cut in squares.

Mackinaw, Ill. MRS. H. D. FAST.

Fruit Roll.—1 lb. raisins, 1 lb. figs, 2 lbs. dates put through meat grinder. Spread on platter and scatter 1 lb. English walnut meats cut in small pieces, and work them in. Use a little powdered sugar on a board to roll it into a large sausage. Cut in thin slices to serve.

Emden, Ill. ANNA STEEN ZIMMER.

Fruit Roll.—2 cups sugar, ½ cup water, 1 cup finely-chopped figs or raisins, 1 cup finely-chopped dates, ½ cup nut meats. Boil sugar and water until it forms a soft ball in cold water. Take from fire, and beat until it creams, being careful that it does not get too stiff. Then add fruit and nuts, and beat as long as possible. Roll in a wet cloth, and leave in a cool place over night. Then slice in thin strips.

MRS. U. J. ALBERTSEN.

Heavenly Fudge.—Boil together until when tested in cold water the syrup forms a soft ball, 2 cups of sugar, 1 cup milk, ¼ cake of unsweetened chocolate, butter size of a hickory nut. Just before taking from the fire, add a few drops of vanilla. Cut in small pieces candied cherries, pineapple, dates, figs, and nuts. Over the fruit pour enough wine (sweet grape wine is best) to keep the fruit from sticking together. About a cup of nuts and a cup of fruit will be sufficient for this amount of fudge. After taking from fire, beat a few minutes; then add fruit (pouring off surplus wine) and nuts. Pour onto buttered plates; when cool, make into balls and roll in powdered sugar.

VIOLA LACKMAN.

Ice-cream Candy.—Boil 6 pints white sugar, 1½ pints water, and 2 teaspoons cream of tartar until it ropes; flavor, pour into greased plate, and, when cool enough, pull until white.

MRS. CHARLES SCHAEFER.

Ice-cream Candy.—1½ cups sugar, ⅓ cup water, ⅓ teaspoon cream tartar, butter size of an egg. Boil 15 minutes; take from the stove; add a teaspoon of vanilla; let cool, and stretch. Do not stir it at all.

Mrs. Frank Isenberg.

January Thaw.—2 cups brown sugar, ½ cup milk, 1 cup nuts, butter size of a walnut. Put the sugar and milk in a sauce pan, and let it dissolve slowly; add butter, and let it boil until it forms a ball when dropped into cold water. Remove from stove; add the chopped nuts, and beat well. Turn into buttered pan, and when cool, cut into squares.

Washington, D. C. Mrs. Lena Lunenburg.

Karo Fudge.—Grate 2 squares, or ounces, of chocolate, and stir into ½ cup milk; add 2 cups granulated sugar and ⅓ cup Karo syrup. Put over fire, and stir in 2 tablespoons butter. When chocolate is melted, allow to cook slowly, stirring once in a while. When the mixture makes a soft ball between the fingers, upon being dropped into cold water, it is done. After actual boiling has begun, about 5 minutes will finish it. Take from fire and turn in 1 teaspoon vanilla extract, and beat. Granulation will soon begin, when the mixture must be immediately turned into a buttered pan. Mark deeply in cubes when nearly cold.

Tillie Heckman.

Maple Fudge.—2 cups of brown sugar, 1 cup of milk, 1 tablespoonful of butter. Boil till stringy, test in cold water; beat till creamy, and add 1 cup of chopped nuts.

Emma Deboer.

Marshmallows.—1 box Knox Gelatine Number 3. Mix the granulated gelatine with 16 tablespoonfuls of water. Let this stand while preparing other things. Cook 4 teacups of sugar with 18 tablespoonfuls of water until it threads. Add vanilla. Beat into gelatine ½ hour; pour into pan covered with corn starch and powdered sugar, 2 tablespoonfuls of powdered sugar to 1 tablespoonful of corn starch.

Celia Weaver.

Marshmallows.—2 tablespoons Knox gelatine dissolved in 6 tablespoons of warm water, 2 cups sugar, and 6 tablespoons warm water boiled until it threads a hair. Mix the 2 together, and then pour into the beaten white of 1 egg. Beat constantly until it becomes white and stiff; pour into a shallow pan (with powdered sugar in the bottom), and let stand over night; cut in squares and roll in powdered sugar.

MAE EVANS.

Marshmallows.—2½ cups of sugar, 1 cup water, little vanilla. Boil until it forms a soft ball when dropped in cold water. Into this put ¾ package of Knox gelatine, that has been soaked; beat about ½ hour; then pour into pan that has been dusted with powdered sugar. Cut into squares when cold, and roll in powdered sugar.

Champaign, Ill. MRS. A. WASCHER.

Mints.—Mints with any desired flavoring, such as peppermint, wintergreen, vanilla, or lemon, may be made as follows: 2 cups sugar, 1 cup water—boil 5 minutes; add 1 teaspoon flavoring. Stir until thick enough to drop in large lumps on oiled paper. The lump will flatten out before hardening.

NORMA DUISDIEKER.

Mints.—Melt white fondant; flavor with essence of peppermint or wintergreen. Drop from spoon on oiled paper.

OLIVE A. BALCKE.

Molasses Fudge.—3 cups sugar, 1 cup milk, 2 tablespoons butter, 2 tablespoons molasses, 1 teaspoonful soda. Use large pan. Boil 8 minutes to form a soft ball. Beat, and pour in tins to cool.

ALTHEA LOHMAN.

Nougat.—3 cups light-brown sugar, 1 cup water, 1 tablespoon vinegar—boil until it clings in cold water, then set aside until bubbles have disappeared. Beat whites of 2 eggs stiff, beat mixture in egg like fudge; add 1 cup nut meats and vanilla flavoring; pour in buttered pans and cut in squares.

MRS. O. A. SMITH.

Nut Fudge.—2 cups light C. sugar, 2 cups granulated sugar, 1¼ cups rich milk, butter size of an egg, a little chocolate, if wanted; put all together in a sauce pan, and cook till it will cling together a little when tested in cold water, but not quite form a ball. Take from stove; let stand till almost cool; add 1 cup chopped nut meats, 1 teaspoon vanilla, and beat till thick. Pour on buttered tins and cut.

RUTH BALCKE.

Nut Candy.—2 cups dark brown sugar, 1 cup sweet milk, 1 spoon butter. Boil until done, and then add flavoring and 1 cup nuts, and beat until it thickens. Pour in a buttered dish to cool.

MRS. FRANK ISENBERG.

Orange Candy.—Juice of 1 large orange, 1 cup of nut meats, cut in small pieces, or chopped not too fine; gradually add confectioners' sugar until too stiff to stir. Put on board and knead, adding more sugar until stiff enough to cut in squares.

GERTRUDE KIEF.

Orange Sticks.—Peeling from 4 oranges, cut lengthwise in narrow strips. Parboil 3 or 4 times, putting on in cold water each time. Boil sugar and water like for boiled icing, until it threads; then boil the strips of peeling in this syrup till clear; roll in granulated sugar.

MINNIE BALCKE.

Peanut Brittle.—1 cup of sugar, ½ cup of peanuts, shelled, skinned, and rolled or chopped.

METHOD.—Put peanuts in buttered tins and set aside. Make a caramel of the sugar; stir the nuts in very quickly; pour into buttered tins, spreading thin and even. Puffed rice may be used in place of peanuts.

TILLIE HECKMAN.

Peanut Candy.—2 cups sugar, 1 cup shelled and chopped peanuts, or split in two; put sugar in smooth frying pan, and stir until melted, keeping spoon flat. Remove immediately from fire and add nuts. When it begins to stiffen, pour in buttered pan.

LENORA ALFS.

Penoche Candy.—2 cups of light "C" sugar, ½ cup of cream or milk, butter the size of a walnut. Then let cook until it threads from spoon; remove from fire, beat it smooth in a pan of cold water; add a cup of nuts, chopped, not too fine; add vanilla and turn into a buttered pan and cut in squares before it gets cold.

Mrs. J. P. Williams.

Peppermint Candy.—Boil together 2 cups of brown sugar and 1 cup Karo syrup until it will harden when dropped into cold water. Just before removing from fire, add piece of butter size of an egg and 12 drops of oil of peppermint. Mark in squares.

Tillie Heckman.

Popcorn Balls.—¾ cup coffee "C" sugar, ¾ cup granulated sugar, ½ cup New Orleans molasses, ½ cup water, 1 tablespoon vinegar. Cook in buttered sauce pan—cook to hard ball stage, and add ¼ cup butter when it spins a thread. Then add ¼ teaspoon soda, and pour over 4 quarts freshly-popped corn. Dip hands into cold water and form into balls. Keep in cool place, or wrap in oiled paper.

Ella H. Velde.

Sugared Popcorn.—Boil granulated sugar and water and a little vinegar as for frosting, until it threads; then add a small lump of butter. Pour slowly over popped corn in a large pan, stirring constantly. Put on plates and serve at once.

Minnie Balcke.

Russian Taffy.—3 cups light brown sugar, ½ cup milk, butter size of a large walnut. Boil until it will form a soft ball in cold water. Nuts can be added. When done, pour onto buttered plates; cut into squares when cold.

Viola Lackman.

Sea Foam Candy.—3 cups sugar, ⅔ cup syrup, ½ cup water. Boil until threads. Beat whites of 2 eggs stiff; turn hot syrup over it in a thin stream, beating all the time. Add nut meats.

Miss Olga Andrae.

Sea Foam.—2 cups brown sugar, ½ cup water, 1 teaspoon vanilla extract, ½ cup chopped nuts, 1 egg white. Boil the sugar and water together till a little, dropped in cold water, forms a hard ball. Pour the hot mixture over the stiffly-beaten white of the egg, beating while pouring. Add nuts and extract, and beat vigorously till the candy stiffens. When nearly set, drop by spoonfuls on paper. When cold, the Sea Foam will harden so that it can be easily taken from the paper.

Washington, D. C. MRS. LENA LUNENBURG.

Sea Foam Candy.—Boil 2 cups granulated sugar, ½ cup of syrup and 1½ cups of water over a medium fire; stir constantly until it forms a soft ball in cold water. Pour ½ of it into the whites of 2 stiffly-beaten eggs, and stir the mixture until every particle of egg is dissolved. Place the other ½ over fire again, and boil until it forms a firm ball, after which pour into the egg mixture, stirring slowly while pouring. Beat well for 5 minutes; add 1 cup chopped nuts and a small handful cocoanut; beat same until too thick to pour; add ½ teaspoon vanilla.

LOUISE VELDE.

Sea Foam Fudge.—Boil 1 cup of light-brown sugar, ½ cup water, ⅓ cup grated chocolate, and boil without stirring until it forms a firm ball in cold water. Pour on the beaten white of 1 egg, and beat same until it becomes stiff enough to drop from a spoon.

LOUISE VELDE.

Sea Foam.—2 cups granulated sugar, ½ cup white Karo syrup, ½ cup water. Boil until it threads; stir into the beaten whites of 2 eggs; 1 cup of nut meats. Cool, and cut in squares.

MRS. FRANK MULVEY.

Turkish Paste.—Let 2 level tablespoons of granulated gelatine stand, in ½ cup of cold water, until it has absorbed the water. Heat ¼ cup of Karo syrup, 1¾ cups of granulated sugar, and ½ cup of water to the boiling point; then add the softened gelatine and let

boil twenty minutes counting the time after boiling actually begins. Add to the boiling syrup the juice of 1 lemon, juice of 1 orange and the grated rind of 1 orange, five minutes before it is done. Finish boiling and pour into an ungreased pan. Let stand until next day and cut with scissors.

LOUISE VELDE.

Vinegar Candy.—Boil together until it hardens, when dropped into cold water, 2 cups of sugar, ½ cup of water, ½ cup of vinegar, butter size of a walnut. Pour on to buttered plates, and when sufficiently cool, pull until very white, and cut into 2-inch pieces.

VIOLA LACKMAN.

White Fudge.—1 large cup milk, 1 large cup sugar. Mix these ingredients until the sugar is dissolved. Heat the mixture until it boils, and then add butter the size of an egg and 1 teaspoonful vanilla extract. Stir constantly, and let boil until it forms a soft ball in water. Remove from fire, and add nuts or cocoanut to suit the taste, and beat thoroughly. Pour into buttered tins, and cut into squares when cool.

SIEVERDENA HARMEL.

White Fondant.—2½ cups granulated sugar, ¾ cup hot water, ⅛ teaspoon cream of tartar. Mix sugar and cream of tartar. Dissolve in water; boil slowly, without stirring, until it forms a soft ball when dropped in cold water and rolled between thumb and forefinger. The crystals which form on the sides of the pan should be washed down occasionally with a cloth wrapped around a fork, and dipped in cold water. Pour carefully on to a buttered platter or marble slab. When it can be touched without its sticking to the fingers, begin to work it back and forth, and beat until it lumps; then knead with the hands till creamy and smooth. Cover with oiled paper or a damp cloth, and let stand several days before using.

OLIVE A. BALCKE.

MISCELLANEOUS—TABLE OF WEIGHTS AND MEASUREMENTS

3 Teaspoons	equals	1 Tablespoon.
16 Tablespoons	"	1 Cup.
1 Tablespoon	"	Size of Walnut.
¼ Cup	"	1 Wine Glass.
½ Cup	"	1 Gill.
2 Cups	"	1 Pint.
2 Tablespoons Liquid	"	1 Ounce.
1 Square Baker's Chocolate	"	1 Ounce.
⅓ Cup Chopped Nuts	"	1 Ounce.
2 Tablespoons Butter	"	1 Ounce.
4 Tablespoons Flour	"	1 Ounce.
2 Cups Butter, packed solidly	"	1 Pound.
4 Cups Flour	"	1 Pound.
2 Cups Granulated Sugar	"	1 Pound.
2 Cups Finely-Chopped Meat.	"	1 Pound.
4⅓ Cups Coffee	"	1 Pound.
9 Large, or 10 Small Eggs	"	1 Pound.

ON SERVING

General ease, convenience, and grace should govern every act in serving.

TABLE: Linen should be spotless. Use pad or silence cloth. Lay cloth perfectly straight and smooth.

LAYING COVER: Plate in center. Knives at right with edges toward plate. Spoon at right of knife, in order of use. Forks at left of plate, with tines up. Napkin at left of fork. Water glasses at back and right of plate. Bread and butter plates at back and left of plate.

SERVICE: Pass at right; serve at left. Remove from right, when convenient. Remove dishes containing food first. Remove soiled dishes. Remove clean dishes. Remove crumbs from cloth. Keep water glasses filled. Watch everything carefully, and see that wants of each guest are anticipated.

Lotion for Chapped Hands.—Steep twenty cents worth of quince seed in 1 quart of water, add 8 ounces of Bay Rum and 1 ounce of Glycerine, juice of 2 lemons.

LENA JANSEN.

Soap.—4 pounds soap grease, 1 can Lewis Lye, 2½ pints water; dissolve lye in water, let the lye cool and have the grease luke warm; then add the lye to the luke warm grease and stir until like honey. Add 2 tablespoons of Borax Powder. Let cool and cut in bars.

LOUISE VELDE.

Rheumatic Liniment.—2 tablespoonfuls turpentine, ⅔ cup strong vinegar, 2 tablespoonfuls spirits of camphor, 2 tablespoonfuls rain water, yolks of 2 eggs. Shake well before using.

MRS. MAURER.

If your eyes are inflamed from exposure to the sun, bathe them for 5 minutes in water as hot as is comfortable.

Cough Syrup.—1 cup rock candy, 5 cents horehound, 2 tablespoons flaxseed, juice of 3 lemons. Boil flaxseed in a pint of water about 15 minutes, strain, add candy and lemon juice; boil up and bottle.

Cold Starch Recipe.—4 tablespoonfuls of powdered starch, 2 tablespoonfuls of turpentine, 1 tablespoonful of powdered borax, 3 pints rain water. Keep in a cool place, in a stone or earthen vessel. Stir well before using.

MRS. MAURER.

Baking Powder.—1 part soda, 2 parts cream of tartar, 1 part cornstarch. Mix, and sift 5 or 6 times.

In making preserves or catsup, drop medium-sized glass marbles in the kettle. The boiling will keep the marbles moving, and saves stirring so often to keep from scorching.

MRS. JOSEPHINE JUNKER.

When using gasoline for cleaning spots from clothing, if a little salt is added, no circle will remain.

MRS. W. F. WILLIAMS.

If milk happens to boil over on stove, sprinkle at once with salt to prevent the disagreeable odor of burned milk.

To burn sugar makes a good disinfectant.

Alcohol will remove the stickiness from anything which has come in contact with fly paper.

Sugar for the Fire.—The next time your fire has almost gone out, try throwing a little granulated sugar on it, which will have the same effect as kerosene, but is not at all dangerous.

Hard Butter Smoothly Cut.—If you want to cut hard butter into squares, and find you can not do it without crumming, fold a piece of waxed paper in which the butter was wrapped around the blade of the knife. You can then make a perfectly smooth cut.

Parsley and lettuce may be kept fresh and green for several days if it is put in a covered earthen jar in a cool place. It will last longer than in water.

In the matter of routing red ants, this is a good rule: Mix 5 cents' worth of tartar emetic with as much sugar, and put the preparation, in small saucers upon the shelves infested by them.

How to Pick a Duck.—Remove the longest and heaviest feathers, as usual, cutting off the head and wings; melt a cake of paraffine in a pan, and dip the duck in it. Let the bird remain until the paraffine hardens; then, with a dull knife, scrape it clean.

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